



## Real Texas Jalapeño Peanut Brittle Bacon Cookies



### Ingredients

- 1 cup Butter, softened
- 1 cup Brown Sugar
- 1 cup Sugar
- 2 Eggs
- ½ cup Peanut Butter
- 2 cups All-Purpose Flour
- 1 teaspoon Kosher Salt
- 1 tablespoon Baking Powder
- 1 ½ cups Bacon, crispy and in ¼” pieces
- 1 cup Real Texas Jalapeño Peanut Brittle, small ¼” chunks (Recipe on page XXX)



# REAL TEXAS RECIPES

## Directions



Break up the Real Texas Jalapeño Peanut Brittle into ¼” pieces.



Cut bacon into ¼” pieces and fry until crispy in a skillet over medium high heat.

Remove from the skillet onto a paper towel to drain.



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Blend the butter and the sugars until light and fluffy. Add eggs 1 at a time and mix. Add peanut butter and mix.

Stir the flour, baking powder, and salt. Add to the egg mixture a cup at a time, mixing and scraping the sides of the bowl.

Fold in the bacon and peanut brittle pieces.



Drop spoonful's onto a cookie sheet lined with parchment paper.

Bake in a 350 F degree preheated oven for approximately 10 minutes, or until golden brown.

Remove cookie sheet from oven and cool.