



# Butterscotch-Bacon Oatmeal Cookies

total time: 1 hr, 30 min | servings: 27 | \$0.40 per serving\*

## INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1 cup packed brown sugar
- $\frac{3}{4}$  cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla
- $1\frac{1}{2}$  cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $2\frac{1}{2}$  cups quick or old-fashioned oats
- 1 package (11 oz.) butterscotch chips
- 1 package (12 oz.) Bar-S Smoked Bacon, crisply cooked and crumbled
- Glaze, if desired
- Additional cooked and crumbled bacon, if desired

### GLAZE

- $\frac{1}{4}$  cup butter
- $\frac{1}{3}$  cup packed brown sugar
- 2 tablespoons milk
- $1\frac{1}{4}$  cups powdered sugar
- $\frac{1}{2}$  teaspoon vanilla

## GET COOKING

1. Heat oven to 375°F. Line cookie sheets with parchment paper or lightly grease.
2. In a large bowl, beat butter, brown sugar and granulated sugar on medium speed until combined. Beat in eggs and vanilla. Gradually beat in flour, baking soda and salt. Stir in oats, chips and bacon crumbles.
3. Drop by tablespoonful onto cookie sheet. Bake 9–11 minutes or until dry around edges. Cool 1 minute, remove from cookie sheet and cool completely on wire rack. Make glaze and drizzle over cookies. Sprinkle with additional cooked and crumbled bacon.

### GLAZE

1. In a small saucepan, heat butter, brown sugar and milk until butter has melted and is smooth. Stir in powdered sugar and vanilla. Let stand 5 minutes or until slightly thickened.

**Makes about 4  $\frac{1}{2}$  dozen cookies**

*Tip: If you're a chocolate lover, replace the butterscotch chips with milk chocolate chips.*