Bacon Parmesan Cookies

Ingredients

4 slices thick cut bacon, chopped finely
2 cups all-purpose flour
1/2 teaspoon cayenne pepper
1 teaspoon baking powder
1/2 teaspoon salt
1 cup parmesan cheese
1/2 stick softened butter, at room temperature
4 tablespoons rendered bacon fat
1 large egg
1 egg yolk
2 tablespoons heavy cream
olive oil for brushing

Directions

In a large skillet over medium high heat cook the chopped bacon until very crisp. Reserve the bacon grease and drain bits on paper towel, then chop finely.

In the bowl of a stand mixer cream together butter, rendered bacon fat egg, egg yolk, and cream. Add in the flour, cayenne pepper, baking powder and salt. Mix until well combined. Add the cheese and crisp bacon to the work bowl and mix on low speed until combined. Turn the dough out on to a lightly floured board and roll into disk. Wrap in plastic wrap and chill for at least two hours.

During the last half hour of chilling preheat your oven to 350F. Prepare cookie sheets with silpat or parchment paper.

Working with a quarter of the disk at a time, roll out cookie dough to 1/4 inch thick. Using a cookie cutter (I used one in the shape of a pig, go figure), cut out your cookies. Place them 1 inch apart on the cookie sheets. Brush with olive oil.

Bake for 18 to 25 minutes, or until the cookies are just turning golden around the edges and the cookies are firm to the touch. Cool on a rack and store in an air tight container for up to 1 week.