

Oatmeal Scotchies (Oatmeal Butterscotch Cookie recipe)



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Recipe by: Laura Vitale

Makes About 4 Dozen

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 1 and $\frac{3}{4}$ of a Stick of Unsalted Butter, at room temperature
- __ $\frac{3}{4}$ of a cup of Brown Sugar
- __ $\frac{3}{4}$ of a cup of Regular Sugar
- __ 3 cups of Oats
- __ 2 Eggs
- __ 1 tsp of Vanilla Extract
- __ $\frac{1}{2}$ tsp of Salt
- __ 1 tsp Baking Soda
- __ $\frac{3}{4}$ of a tsp of Cinnamon
- __ 1 $\frac{1}{4}$ of a cup of All Purpose Flour
- __ 2 cups of Butterscotch chips

1) Preheat your oven to 375 degrees.

2) In a small bowl, mix together the flour, salt, baking soda and cinnamon. Set aside.

3) In a large bowl, cream together the butter, brown sugar and regular sugar. Add the eggs and vanilla and mix for just a few seconds.

4) Add the dry ingredients and mix together to combine but do not over mix,

5) Add the oats and butterscotch chips and using a spatula mix everything together.

6) Using a small ice cream scoop, drop the dough on to a non stick baking sheet, a couple inches apart.

7) Bake them for about 9 minutes or until the bottom are a light golden brown color. Allow to cool completely!

