

Ingredients

- 3/4 cup all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- 1 stick (8 Tbsp.) unsalted butter, at room temperature
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1/2 tsp. vanilla extract
- 1 1/2 cups old fashioned oats
- 3/4 cup shredded coconut
- 1/2 cup butterscotch chips
- 1/4 cup toffee bits

Directions

1. Preheat the oven to 350° F. Line baking sheets with silicone baking mats or parchment paper.
2. In a bowl, combine the flour, baking soda, cinnamon and salt. Stir to blend, and set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, combine the butter and sugars and beat on medium-high speed until light and smooth, about 2-3 minutes. Beat in the egg until incorporated. Blend in the vanilla.
4. With the mixer on low speed, mix in the dry ingredients just until incorporated. With a spatula, fold in the oats, coconut, butterscotch chips and toffee bits until evenly combined.
5. Drop scoops of dough onto the prepared baking sheets, a few inches apart. Bake for 12-15 minutes, until just set and light golden, rotating the pans halfway through baking. Let cool on the pans about 5 minutes, then transfer to a wire rack to cool completely.

Source: [Annie's Eats](#)

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