

## Butterscotch Chocolate Oatmeal Cookies

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### Ingredients:

1 stick butter, room temperature  
1 stick margarine, room temperature  
3/4 cup sugar  
3/4 cup brown sugar  
1 egg, room temperature  
1 3/4 cups flour  
1/3 cup baking cocoa  
1/2 tsp instant coffee powder  
1 tsp baking soda  
1/2 tsp salt  
1 cup quick oats  
1 cup butterscotch baking chips

### Directions (makes 4 dozen):

\*Cream butter, margarine, sugar and brown sugar, then beat in the egg.  
\*Carefully at first, beat in the flour, cocoa, instant coffee, powder, baking soda, salt and oats. Once fully incorporated, mix in the butterscotch baking chips.  
\*Refrigerate for at least an hour wrapped in plastic wrap.  
\*Preheat oven to 350 degrees. Cover baking sheets with parchment paper.  
\*Roll the dough into approximately 3/4 inch balls. Place on the baking sheets and flatten slightly.  
\*Bake for 12 minutes. Allow to cool on baking sheets for 2 minutes before removing to cool completely.