

Oatmeal Scotchies

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Ingredients

- 1 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup (2 sticks) butter or margarine, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs 1 teaspoon vanilla extract
- 3 cups quick or old-fashioned oats
- 1 2/3 cups (11-oz. pkg.) Butterscotch chips

Directions:

1. Preheat oven to 375 degrees F.
2. Combine flour, baking soda, salt and cinnamon in a small mixing bowl.
3. Cream together the butter, granulated sugar, brown sugar, eggs and vanilla in a large mixing bowl with an electric mixer.
4. Gradually beat in flour mixture.
5. Stir in oats and butterscotch chips.
6. Drop by rounded teaspoons onto ungreased or parchment lined baking sheets.
7. Bake for 7-8 minutes for chewy cookies or 9-10 minutes for crispy cookies.
8. Cool on baking sheets for 2 minutes then transfer to a cooling rack to cool completely.
9. Serve and enjoy!!