

Scotchilla Cookies

Based on the recipe by Robin, Restored

Ingredients

3/4 cup butter, softened
3/4 cup sugar
3/4 cup brown sugar, packed
1 egg
1 Tablespoon ground flaxseed
3 Tablespoons water (*not pictured*)
1 teaspoon vanilla
1 1/4 cup flour
1 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
3 cups old-fashioned oats
1 cup butterscotch chips
1 cup vanilla or white chocolate chips

In the bowl of a stand mixer or a large bowl with a hand mixer, beat butter and sugars until light and fluffy, scraping sides of bowl as needed.

Add egg, flaxseed and water and beat to combine.

In a large bowl, whisk together flour, baking soda, cinnamon and salt.

Gradually stir flour mixture into butter mixture until combined.

Stir in oats, butterscotch chips and vanilla chips until distributed throughout and incorporated.

Drop dough onto parchment or Silpat lined baking sheets (*I used a medium or Tablespoon cookie scoop*). Flatten dough balls a bit with the palm of your hand.

Bake at 375 degrees F for 8-10 minutes or until lightly golden. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and let cool on pan for 2-4 minutes before moving to wire racks to cool completely.

Makes 3 1/2 dozen cookies.

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