



Salted Butterscotch Oatmeal

Salty, sweet, pecan, butterscotch. Perfect for Fall!

1 cup softened butter
1 ½ cups brown sugar
2 eggs
1 tsp baking powder
1 tsp Cookie Nip
1 ½ cups all purpose flour
1 cup salted, toasted, chopped pecans (the same ones as Manhattans)
3 cups old fashioned oats
1 pkg butterscotch chips
Flaky Mediterranean Sea Salt

Mix the first five ingredients. Stir in by hand the oats, pecans and butterscotch chips. With lightly floured hands, roll the slightly sticky dough into balls and flatten with your fingertips. Sprinkle the Sea Salt on top of each cookie. Arrange on a baking stone with 1" between cookies. Bake on 325 for about 12-15 minutes. They should not get brown. These are particularly delicious with coffee.

Two for One Bonus!

Use the exact same base mixture but trade the butterscotch chips for pumpkin spice chips. Instead of salt, LIGHTLY sprinkle the tops with cinnamon sugar.

Recipe yields 36 3" cookies.

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