



Oatmeal Scotchies



SERVINGS

About 4 Dozen



COOKING TIME

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Oatmeal Scotchies are a soft and chewy cookie loaded with creamy butterscotch chips. Every bite of this dessert is buttery and delicious making it perfect for parties, especially in the fall and winter.

Ingredients

- 1/2 Pound(s) (2 sticks) margarine or butter, softened
- 3/4 Cup(s) granulated sugar
- 3/4 Cup(s) firmly packed brown sugar
- 2 Eggs 1 Teaspoon(s) vanilla
- 1-1/4 Cup(s) all-purpose flour 1 Teaspoon(s) Baking Soda
- 1/2 Teaspoon(s) salt (optional)
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 package(s) (oz.) butterscotch flavored chips

Cooking Instructions

1. Heat oven to 375°F.
2. In large bowl, beat margarine and sugars until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, baking soda and salt; mix well.
5. Add oats and butterscotch morsels; mix well.
6. Drop dough by level tablespoonfuls onto ungreased cookie sheets.
7. Bake 7 to 8 minutes for a chewy cookie or 9 to 10 minutes for a crisp cookie.
8. Cool 2 minutes on cookie sheets; remove to wire rack.
9. Cool completely.
10. Store tightly covered.