



Your one-stop **Canuck Shop!**



OATMEAL SCOTCHIES

1 cup unsalted butter, chopped
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup brown sugar, firmly packed
2 large eggs
1 tsp vanilla essence
 $1\frac{1}{4}$ cups all-purpose flour
1 tsp baking soda
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp ground cinnamon
3 cups rolled oats (do not use instant!)
1 package **Butterscotch Chips**

HEAT oven to 190C.

BEAT butter until creamy. Add sugars; beat until fluffy, about 3 minutes. Beat in eggs and vanilla until well combined. In a separate small bowl combine flour, baking soda, salt and cinnamon. Gradually mix into butter mixture with wooden spoon or large rubber spatula until just combined. Stir in oats and butterscotch chips.

DROP the dough by heaped tablespoons onto ungreased baking sheets (or parchment-lined baking sheet), leaving at least a 5cm gap between each mound. Place baking sheets one at a time onto centre rack of preheated oven. For soft chewy cookies: bake until very lightly browned, about 7 to 8 minutes. For crisper cookies: bake until golden brown, about 9 to 10 minutes.

COOL on baking sheet for at least two minutes before transferring to wire rack to cool completely.

Makes about 48 cookies.

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