Oatmeal Butterscotch Cookies

Makes: 24 servings
Prep Time: 15 minutes Bake Time: 12 minutes
Total Time: 27 minutes

Ingredients

- 1 cup +2 tbsp old-fashion oats
- 1 cup unsalted butter, softened
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 1/2 cup dark brown sugar
- 1 tsp vanilla extract
- 1 large egg, room temperature
- 1/2 cup cake flour
- 1/2 cup all-purpose flour
- 1 & 1/2 tsp baking soda
- 1 tsp Kosher salt
- 1 tsp flakey sea salt
- 1 cup butterscotch chips

Instructions

Heat oven to 350°F and line 3 half-sheet cookie pans with parchment paper.

Spread the oats on one of the pans and bake for 5 minutes. Remove from oven and allow to cool. In a spice grinder or a food processor, grind 2 tablespoons of the baked oats into a fine powder.

In a bowl of a stand mixer, beat butter and sugars until fluffy and light in color about 4-5 minutes. Stop the mixer halfway and scrape the sides and bottom of the bowl.

In a small bowl, beat the egg and vanilla extract together then add it to the butter mixture.

Stop the mixer and scrape the sides and bottom of the bowl, and then mix for another 10 seconds.

In a large bowl, mix the flours, baking soda, salt, oats, and powdered oats, using a fork to fully blend. Add the butterscotch and toss to make sure all have been coated with flour.

Add the flour mix to the butter mix, beat for 5 seconds and turn mixer off. Finish mixing using a rubber spatula.

Using a 1.5-tablespoon cookie scoop, scoop the cookie batter and place 6 cookies on a cookie sheet, leave 2-3" space between each cookie. Place pan in the middle oven rack and bake for 8 minutes. Remove from the oven tap the pan against the counter, and use a large cookie cutter to gently twirl the cookie and make it round.

Place the pan back in the oven and bake for another 4-6 minutes. Remove from the oven and twirl the cookies again with the cookie cutter. Allow cookies to cool before removing from the sheet pan. Repeat with the remaining of the dough.

Recipe from One Sarcastic Baker