

See's CANDIES®

Salted Butterscotch Oatmeal Cookies



Makes 18-20 cookies

Ingredients

- 1 cup unsalted butter
- 1 1/2 cups flour
(or gluten-free baking flour)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 3 cups old-fashioned rolled oats
- 1 3/4 cups See's Milk
Butterscotch Squares, chopped
- Sea salt to sprinkle on top

Instructions

1. Melt butter over medium heat until bubbling and golden amber, about 5 minutes. Transfer to a small bowl and place in fridge. Don't forget the browned bits!
2. Chop Milk Butterscotch Squares to desired size. Preheat oven to 375°.
3. Whisk together flour, baking soda, and salt. Mix in sugar, brown sugar, and cinnamon.
4. Add eggs and cooled brown butter mixture from fridge. Mix well.
5. Stir in oats and chopped Milk Butterscotch Squares until even.
6. Scoop cookie dough into 2 tablespoon-sized balls. Place on baking sheets, about 2 inches apart.
7. Bake 8-10 minutes or until slightly browned around edges. Sprinkle sea salt on top and enjoy!