

# Oatmeal Raisin Butterscotch Cookies

## Ingredients:

2 sticks of butter, at room temperature  
3/4 cup brown sugar  
3/4 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1 1/4 cups flour  
1 teaspoon baking soda  
1 teaspoon cinnamon  
3 cups oats, uncooked  
1 cup raisins  
1, 11 ounce package butterscotch morsels



## Directions:

Preheat your oven to 375 degrees.

In a mixing bowl, add butter, brown sugar and granulated sugar.

Beat together until creamy.

Add eggs and vanilla.

Beat together.

In another bowl, add flour, baking soda and cinnamon.

Whisk together.

Pour this into your butter, sugar mixture.

Mix together.

Then add the oats and mix together.

Add raisins and butterscotch morsels.

Stir by hand. Dough will be stiff.

Drop dough by tablespoonfuls, 2 inches apart, onto an ungreased cookie sheet.

Bake in the oven for 8 to 10 minutes or until light golden brown.

Remove pan from oven and place onto a wire rack.

Keep cookies on pan for 2 minutes.

Then transfer cookies to wire rack to cool completely.