

Cindy McCain's Oatmeal-Butterscotch Cookies

Ingredients:

3/4 cup (1-1/2 sticks) unsalted butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1-1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups rolled oats
1-2/3 cups butterscotch chips

Directions:

1. Heat oven to 375 degree F.
2. In a large bowl beat the butter or margarine, granulated sugar and brown sugar together. Add the eggs and vanilla, beating well.
3. In a medium-size bowl, stir together the flour, baking soda, cinnamon and salt. Gradually add flour mixture to butter mixture; stir until blended. Stir in oats and butterscotch chips. Drop by tablespoonfuls about 2 inches apart onto ungreased cookie sheets.
4. Bake at 375 degree F for 10 minutes, until the edges begin to brown. Transfer to a wire rack to cool.