

## WHITE CHOCOLATE BUTTERSCOTCH OATMEAL COOKIES

### INGREDIENTS

1 1/2 cup all purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1 cup unsalted butter, sliced  
1/2 cup granulated sugar  
3/4 cup brown sugar, packed  
2 large eggs  
1 teaspoon vanilla extract  
2 cups old fashioned oats  
1/2 cup butterscotch chips  
1/2 cup white chocolate chips

### DIRECTIONS

Preheat oven to 375F. Prepare baking sheets with silpat or parchment paper.

Over medium heat, in a small saucepan, melt the sliced butter. Once butter is almost melted, whisk the butter constantly. It will crackle and bubble, but keep whisking. Once the butter begins to brown, remove from heat. Transfer to a bowl and set aside to cool slightly.

In medium bowl, whisk together flour, baking soda, salt, and cinnamon. Set aside.

In the mixing bowl of your stand mixer fitted with the paddle attachment, beat together the brown butter, sugar, brown sugar, eggs, and vanilla. Add the flour, baking soda, salt, and cinnamon mix until just combined. Using a rubber spatula, fold in the oats, butterscotch, and white chocolate chips.

Using a cookie scoop, scoop dough onto prepared baking sheets. Bake for about 9-11 minutes, or until edges or golden brown. Cool on cookie sheet for 5 minutes before removing to a wire rack to cool completely.