

OATMEAL SCOTCHIES
(On back of butterscotch chips pkg.)

1-1/4 CUPS FLOUR
1 TSP. SODA
1/2 TSP. CINNAMON
1/2 TSP. SALT
1 CUP BUTTER OR MARGARINE, SOFTENED
3/4 CUP GRANULATED SUGAR
3/4 CUP PACKED BROWN SUGAR
2 LARGE EGGS
1 TSP. VANILLA
3 CUPS OATMEAL, QUICK OR OLD-FASHIONED
1-2/3 CUPS (11 OZ. PKG) BUTTERSCOTCH FLAVORED MORSELS

Preheat oven to 375°F.

Combine flour, baking soda, cinnamon and salt in small bowl. Beat butter, granulated sugar, brown sugar, eggs, and vanilla in large mixer bowl. Gradually beat in flour mixture. Stir in oats and morsels. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 7-8 minutes for chewy cookies; 9-10 minutes for crisp cookies. Cool on baking sheets for 2 minutes. Remove to wire racks to cool completely.

Makes about 4 dozen cookies.