

## *Butterscotch Cookie Recipe*

*From the Kitchen of: Grandma Mary*

My grandma used to make these as a special treat whenever her kids and grandkids would come over and visit. There were never any leftovers. They are super easy to make. Give them a try!

Preheat the oven to 350.  
Spray or grease the cookie sheet

Bowl 1 – Mix together  
2 cups cake flour  
¼ tsp salt  
½ tsp baking powder

Bowl 2 – Mix until creamy  
1 stick – Softened butter or  
4 ozs Smart Balance margarine  
1 tsp vanilla  
2 eggs  
½ cup regular sugar  
½ cup brown sugar

Add bowl #1 (flour) to bowl #2 and mix well.

Now for the good part 😊 - stir in 5 ounces of butterscotch chips.

This makes a thick pancake type batter. Spoon onto the cookie sheet (yields 30 cookies). Cook for 8 minutes and check. They are done when they start to brown around the edges. If you use regular all-purpose flour, the cookies will be denser but still great. Just cook a couple of minutes longer.

This is a basic recipe. Let your imagination run wild. You can use chocolate chips, coconut, chopped pecans, or cinnamon; all together or one per batch. These cookies are guaranteed to taste good every day of the year.