

OATMEAL SCOTCHIES WITH MAPLE CRUNCH

INGREDIENTS

3 cups all purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups (3 sticks) unsalted butter, softened to room temperature
1 1/2 cups granulated sugar
1 1/2 cups brown sugar, packed
3 large egg, room temperature
2 teaspoons vanilla
2 tablespoons maple syrup
3 cups old fashioned oats
2 cups butterscotch chips, plus more for topping
1/2 cup maple sugar crunch (or coarse ground maple sugar)

DIRECTIONS

Heat your oven to 350F. Line baking sheets with silpat and parchment paper.

In a medium bowl add the flour, baking powder, baking soda and salt and whisk together. In the work bowl of your stand mixer, add the softened butter, granulated sugar and brown sugar and beat on medium until creamy. Add in the eggs, maple syrup and vanilla and mix. Add in the dry ingredients and mix just until combined. Mix in the old fashioned oats and fold in the butterscotch chips just until combined.

Scoop 2 tablespoons of cookie dough and gently roll into balls or use a cookie scoop. Place a few extra butterscotch chips on top and sprinkle with the maple crunch / sugar. Bake for 13-15 minutes or until they are golden brown. Let cool on baking sheets for 5 minutes before transferring to a cooling rack to cool completely.