



## Orange's Famous Oatmeal Scotchies!

READY IN



85 min.

SERVINGS



36

CALORIES



120 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.8 cup firmly brown sugar light packed
- 1 cup butter softened
- 1 cup butterscotch chips to taste
- 2 eggs
- 1.5 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.5 teaspoon salt
- 1.5 teaspoons vanilla extract

0.8 cup sugar white

## Equipment

bowl

baking sheet

oven

whisk

wire rack

hand mixer

## Directions

Beat the butter, brown sugar, and white sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter mixture until completely blended; beat the vanilla into the mixture with the last egg.

Whisk the flour, baking soda, cinnamon, and salt together in a separate bowl. Beat the flour mixture into the butter mixture about 1/2 cup at a time. Fold the rolled oats and butterscotch chips into the resulting dough. If the dough isn't firm enough, mix in more rolled oats, about 1/4 cup at a time, until dough is of desired consistency.

Refrigerate the dough for 1 to 2 hours before baking.

Preheat oven to 350 degrees F (175 degrees C).

Scoop up dough by heaping tablespoonful and roll into balls.

Place cookies about 2 inches apart on baking sheets.

Bake in the preheated oven until very lightly browned and cookies are set in the middle, 10 to 12 minutes. Allow cookies to cool for about 5 minutes before removing from baking sheets to finish cooling on wire rack.

## Nutrition Facts



PROTEIN 2.99%  FAT 41.13%  CARBS 55.88%

## Properties

Glycemic Index:5.56, Glycemic Load:5.79, Inflammation Score:-1, Nutrition Score:1.3300000057434%

## Nutrients (% of daily need)

Calories: 120.34kcal (6.02%), Fat: 5.57g (8.57%), Saturated Fat: 3.42g (21.4%), Carbohydrates: 17.02g (5.67%), Net Carbohydrates: 16.82g (6.12%), Sugar: 12.46g (13.84%), Cholesterol: 23.08mg (7.69%), Sodium: 126.63mg (5.51%), Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Protein: 0.91g (1.82%), Selenium: 2.69µg (3.84%), Vitamin A: 175.83IU (3.52%), Manganese: 0.06mg (2.96%), Vitamin B1: 0.04mg (2.85%), Folate: 10.92µg (2.73%), Vitamin B2: 0.04mg (2.4%), Iron: 0.33mg (1.84%), Vitamin B3: 0.32mg (1.6%), Phosphorus: 12.29mg (1.23%), Vitamin E: 0.18mg (1.21%)