

Butterscotch Spice Cookies

Makes about 5 dozen

- 1 cup butter, softened
- 1 cup sugar
- 1 cup brown sugar, packed
- 3 eggs
- 1 tablespoon vanilla
- 2 teaspoons cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- Pinch ginger
- Pinch nutmeg
- Pinch cloves
- 3 3/4 cups all purpose flour
- 1 1/2 cups semisweet chocolate chips
- 1 cup butterscotch chips
- 1 cup chopped walnuts (optional)
- 1/2 cup English toffee bits



Preheat your oven to 350 degrees.

In a mixing bowl, cream together the butter and sugars until fluffy. Add in the eggs one at a time until blended. Scrape down the bowl as needed. Add in the vanilla, cinnamon, baking soda, salt, ginger, nutmeg, and cloves and mix until combined. Add in flour and mix on low until incorporated. Fold in the chocolate chips, butterscotch chips, toffee bits, and walnuts (if using).

Form the dough into one-inch balls and place on an ungreased baking sheet two inches apart from each other. Bake for 12-14 minutes or until lightly browned. Let cool on the pan for one minute and then remove to a wire rack or a flat surface to cool.

Source: Taste of Home Fall Baking Cookbook 2010

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