

Urban Legend Cookies

Makes about 5 dozen

- 2 1/2 Cups Oats
- 2 Cups Flour
- 1/2 teaspoon Salt
- 1 teaspoon Baking Soda
- 1 teaspoon Baking Powder
- 1 Cup (2 Sticks) Unsalted Butter
- 1 Cup Brown Sugar
- 1 Cup Granulated Sugar
- 2 Eggs
- 2 teaspoons Vanilla
- 1 Cup Chocolate Chips
- 1 Cup Butterscotch Chips



Preheat oven to 375 degrees. In a blender or food processor, grind oats to a coarse powder. In a large bowl, whisk together oats, flour, salt, baking soda and baking powder. Set aside.

In the bowl of a mixer fitted with the paddle attachment, blend butter and sugars at medium-high speed until fluffy (about two minutes). Add eggs and vanilla and beat for another two to three minutes.

Turn mixer speed to low and gradually add dry ingredients, beating until combined and dough pulls away from the sides of the bowl. Add chocolate and butterscotch chips and continue mixing until fully incorporated.

Roll dough into 1.25" balls (I use a small scoop) and bake until just golden – about nine minutes.