Oatmeal Butterscotch Cookies

Yield: 3-4 dozen cookies

3/4 cup butter, softened
3/4 cup granulated sugar
3/4 cup brown sugar
2 eggs
1 teaspoon vanilla
1 1/4 cups flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3 cups rolled oats
1 1/2 cups butterscotch chips

Preheat oven to 375°F.

In a large bowl, cream together the butter and sugars until smooth. Beat in the eggs and vanilla until combined. In a medium bowl, mix the flour, baking soda, cinnamon and salt. Gradually add the flour mixture to the butter mixture and mix until blended. Stir in the oats and butterscotch chips. Drop by tablespoons onto a baking sheet lined with parchment paper or a silicone liner. Bake for 8 to 10 minutes, until the edges just begin to brown.

Source: [For the Love of Cooking](#), originally from [AllRecipes](#)