

GINGERBREAD BUTTERSCOTCH COOKIES

Adapted from Baked Perfection

INGREDIENTS

3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 teaspoons ground ginger
1/2 teaspoon salt
1 cup butter
1 1/2 cups packed brown sugar
1 large egg
1/3 cup light molasses
1 (11 ounce) package Butterscotch Flavored Morsels

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Combine flour, baking soda, cinnamon, ginger and salt in small bowl. In a large bowl, beat butter, sugar, egg and molasses until creamy.
3. Gradually beat in flour mixture until well blended. Stir in morsels.
4. Drop by rounded tablespoon onto baking sheets lined with parchment paper and bake for 9 to 11 minutes or until cookies are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.