

# Butterscotch Chip Spice Cookies

## Ingredients

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2 c Flour  
1 t Ground Cinnamon  
1 t Ground Ginger  
1 t Baking Soda  
1/2 t Salt  
1 c Butter  
1 1/2 c Brown Sugar  
1 Egg  
1 t Vanilla Extract  
12 oz Butterscotch Chips  
1/4 c Powdered Sugar

## Instructions

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1. Stir flour, cinnamon, ginger, baking soda, and salt together in a bowl; set aside.
2. Cream butter and brown sugar with a mixer until smooth. Beat in egg and vanilla, then add flour mixture.
3. Mix in flour mixture just until blended. Do not overmix or cookies could become tough.
4. Fold in butterscotch chips, then cover and chill dough until firm, about 1 hour. Preheat oven to 350 degrees. Line 2 baking sheets with parchment paper. Shape dough into 2-inch balls using a cookie scoop or tablespoon.
5. Roll balls of dough in powdered sugar and arrange on prepared baking sheets, spacing 3 inches apart. Bake 12-14 minutes, or until golden and just set. Let cookies cool on the pan for 5

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minutes, then transfer to a rack.