
Brown Butter Butterscotch Oatmeal Cookies

Ingredients:

2 Cups (240g)	All Purpose Flour
1 Tbsp	Corn Starch
½ Tsp EACH	Baking Powder, Baking Soda & Salt
½ Tsp EACH	Cinnamon & Cardamom
½ Cup (99g)	White Sugar
1 Cup (213g)	Brown Sugar, Light & Packed
1¼ Cup (20 Tbsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tbsp) Butter)
2 Tsp	Vanilla Extract (Option: 1 Tsp Extract & 1 Bean/2 Tsp finely chopped Vanilla Bean)
2	Eggs, Large @ Room Temp
2 Cups (178g)	Rollled Oats
10 Oz (284g)	Walnuts; Unsalted, Roasted/Toasted & Coarse Chopped
10 Oz (284g)	Butterscotch Chips

Yield: ~45 Cookies @1.2 Oz

Directions:

1. Brown Butter and cool (approx. 20 min).
[*Brown Butter:* Melt Butter in Pan over Medium Heat and keep stirring/swirling pan throughout process. Butter will crackle and pop. Once crackling stops, monitor Butter for fragrance and amber brown bits, about 2 minutes. Pour into small bowl to cool.]
2. Whisk Dry Ingredients together; Flour, Corn Starch, Baking Powder & Soda, Salt, and Spices.
3. In Mixer Bowl cream Butter and Sugars until uniformly smooth.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Don't overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Oats, Dried Strawberries, Walnuts, and Butterscotch Chips. Beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. Flatten scooped Dough with bottom of a Glass dipped in Flour (or other heavy flat smooth surface) into ½ inch thick Rounds.
11. Bake for 12 minutes or until very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.