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# Strawberry Butterscotch Cookies

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## **Ingredients:**

|                      |                                    |
|----------------------|------------------------------------|
| 2 Cups (240g)        | All Purpose Flour                  |
| 1 Tblsp              | 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<br>(20 Tblsp) | Unsalted Butter, Browned           |
| 2 Tsp                | Vanilla Extract                    |
| 2                    | Eggs, Large @ Room Temp            |
| ½ Cup (170g)         | Strawberry Preserves               |
| 2 Cups (178g)        | Rolled Oats                        |
| ½ Cup (198g)         | Steel Cut Oats or Similar Grain    |
| 10 Oz (284g)         | Dried Strawberries; Coarse Chopped |
| 8 Oz (227g)          | Walnuts; Coarse Chopped (Optional) |
| 8 Oz (227g)          | Butterscotch Chips                 |

***Yield: ~42 Cookies @1.2 Oz***

## **Directions:**

1. Brown Butter.  
[*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. Refrigerate Bowl until Butter re-solidifies, about 1 Hr.]
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 Strawberry Preserves and beat until well blended.
8. Add Oats, Dried Strawberries, Walnuts (if used), and Butterscotch Chips. Beat until evenly mixed.
9. Cover and refrigerate Dough for at least 3 hours.
10. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
11. Scoop ~2½ Tablespoons of Dough (#30 Scoop) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
12. Bake for 13 minutes or until very light brown on edges. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.