

# Salt and Serenity

## Butterscotch Toffee Salty Oatmeal Cookies

Adapted from Alexandra Penfold's Butterscotch "Salty Oat" Cookies on [www.serious-eats.com](http://www.serious-eats.com)

Makes 32 cookies

1 cup (8 ounces) unsalted butter, at room temperature  
3/4 cup dark brown sugar  
1/4 cup white sugar  
2 teaspoons vanilla extract  
1 large egg  
3 1/4 cups large flake oats (not instant or quick cook)  
1 1/2 cups all purpose flour  
1 teaspoon cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon kosher salt  
1 cup Skor bits  
1 cup butterscotch chips  
1 cup dried cherries  
Fleur de sel or Maldon sea salt for sprinkling on top

1. Preheat oven to 350°F. Line 3 baking sheets with parchment paper and set aside.
2. In the bowl of an electric stand mixer, cream butter and brown and white sugar together for about 4 minutes. Scrape down sides of bowl. Add egg and vanilla and beat until well combined.
3. While butter and sugar are creaming, get a large bowl and mix together oats, flour, cinnamon, baking soda and salt.
4. Add flour mixture to creamed butter-sugar and mix until just combined.

5. While machine is going on low speed, add in butterscotch chips, Skor bits and dried cherries. Mix just until everything is combined.
6. Using an ice cream scoop (I used a #24 size scoop, which is equivalent to
7. 1.3 ounces) form balls of cookie dough onto the parchment lined baking sheet, leaving about 2 inches between cookies. I was able to get 12 cookies on an 18 x 13 inch cookie sheet.
8. Using your palm, press the top of the cookies to flatten slightly. Sprinkle the top of each cookie with a light sprinkling of Fleur de sel.
9. Bake on middle rack until the edges of the cookies are golden brown, about 12-14 minutes. Set cookie sheet on wire rack to cool. Repeat with remaining dough.
10. Store cookies in an airtight container at room temperature for up to 3 days, or freeze for up to 2 months.