

THE SACRAMENTO BEE

Recipe: Butterscotch bliss cookies

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Butterscotch bliss cookies

Prep time: 10 minutes

Cook time: 9 to 11 minutes

Makes about 5 dozen

This recipe from Bee food writer Niesha Lofing is an adaptation of the Original Nestlé Toll House Chocolate Chip Cookies recipe. The secret is in high-quality vanilla extract and the use of Silpat nonstick baking mats to line the cookie sheets.

INGREDIENTS

1 cup unsalted butter, softened

3/4 cup granulated sugar

3/4 cup packed light brown sugar

1 teaspoon Nielsen-Massey pure vanilla extract

2 large eggs

2 1/4 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

One 11-ounce bag Nestle's Butterscotch Morsels

1 cup slivered almonds

INSTRUCTIONS

Preheat oven to 375 degrees. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter until fluffy, about 2 minutes. Add in both sugars and beat on medium high until fluffy, about 3 minutes. Add vanilla and beat for 30 seconds.

Add eggs, one at a time, and beat for about 1 minute, scraping down the sides of the bowl as needed. In a separate bowl, mix flour, baking soda and salt. Add flour mixture to the butter mixture and beat until just incorporated. Add butterscotch chips and almonds and stir to incorporate.

Line cookie sheets with Silpat nonstick baking mats. Drop large tablespoonfuls of cookie dough onto Silpat mats, spacing about 2 inches apart (about 1 dozen per cookie sheet). Bake for 9 to 11 minutes or until the cookies are just golden. Remove from oven and let cool on Silpat mats atop wire racks.

Per cookie: 109 cal.; 1 g pro.; 13 g carb.; 6 g fat (3 sat., 2 monounsatur., 1 polyunsatur.); 15 mg chol.; 68 mg sod.; 0 g fiber; 9 g sugar; 49 percent calories from fat.