

Belinda's Apple Butterscotch Oat Cookies

Ingredients

2/3 cup all-vegetable shortening

½ cup butter, softened

1 ¾ cup firmly packed light brown sugar

1 large egg

1 teaspoon distilled white vinegar

½ teaspoon baking soda

1 ½ cups all-purpose flour

½ teaspoon salt

3 cups old-fashioned oats

1 ½ cups chopped cooking apple, such as Braeburn

½ cup butterscotch

Preheat oven to 375 degrees. Line a large baking sheet with parchment paper.

In a large bowl, combine shortening, butter and brown sugar; beat at medium speed with a heavy-duty mixer until fluffy. Add egg, beating until combined. Add vinegar, and soda. Gradually add flour and salt, beating until blended. Add oats, apple and butterscotch chips, beating until blended. (Dough will be thick.)

Using a 2-inch ice cream scoop or 3 level tablespoons per cookie, scoop dough onto prepared baking sheet, placing cookies 2 inches apart. (Dough will spread.)

Bake cookies in batches until edges are golden brown and centers are almost set. Remove from oven; let cool on baking sheet until cookies can be easily removed with a spatula, about 5 minutes. Let cool completely on a wire rack.

Yield: approximately 24 cookies