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----- Side 1 Cut Out Below -----

### **Butterscotch Gingerbread Cookies**

Butterscotch morsels add their sweet creaminess to this classic gingerbread cookie. The ultimate treat, warm from the oven with a glass of cold milk. Prep Time: approx. 15 Minutes. Cook Time: approx. 20 Minutes. Ready in: approx. 35 Minutes. Makes 4 1/2 dozen cookies (54 servings).  
Printed from **Allrecipes**, Submitted by **Nestle® Toll House®**

3 cups all-purpose flour	1 1/2 cups packed brown sugar
2 teaspoons baking soda	1 large egg
1 1/2 teaspoons ground cinnamon	1/3 cup light molasses
1 1/2 teaspoons ground ginger	1 (11 ounce) package NESTLE®
3/4 teaspoon ground cloves	TOLL HOUSE® Butterscotch
1/2 teaspoon salt	Flavored Morsels
1 cup butter or margarine	

#### **Directions**

**1 PREHEAT** oven to 350 degrees F.

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----- Side 2 Cut Out Below -----

- 2 COMBINE** flour, baking soda, cinnamon, ginger, cloves and salt in small bowl.
- 3 BEAT** butter, sugar, egg and molasses in large mixer bowl until creamy. Gradually beat in flour mixture until well blended. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.
- 4 BAKE** for 9 to 11 minutes or until cookies are lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

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