

Mesquite Butterscotch Chip Cookies

6 T unsalted butter, room temp
2 eggs
3/4 c agave nectar (or 1 c sugar)
1 T vanilla

2/3 c white whole wheat flour
1/2 t sea salt
1/3 c mesquite flour
3 T flax (opt)
3/4 c oatmeal
1/2 t baking soda
1/2 t cinnamon
1 1/2 c butterscotch chips 1 1/2 c chopped pecans 1/4 c toffee chips (opt)

Preheat oven to 325°. Beat butter until creamy. Add agave nectar & beat until fluffy, 1-2 min. Add egg & vanilla; beat until combined.

Combine flours, oatmeal, flax, soda, salt & cinnamon. Add the dry mix to the butter mix & mix well. Fold in butterscotch chips, nuts & toffee chips. Drop by spoonfuls on lightly greased baking sheets. Slightly flatten. Bake for 12-14 min. Do not overbake.

Variation: Use 1 1/2 c chocolate chips instead of butterscotch chips.

Baja Arizona Sustainable Agriculture