

Butterscotch Chewies Recipe: Soft, Chewy, and Loaded with Butterscotch Chips

Here is everything you need to make about 36 cookies:



OVEN
350°F

TIME
10 to 12 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups butterscotch chips

DIRECTIONS

- 1.** Prep the oven and pans: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper so the cookies bake evenly and lift off easily.
- 2.** Cream the butter and sugars: In a large mixing bowl, cream the softened butter, brown sugar, and granulated sugar until the mixture looks light and fluffy. This step helps create the soft texture that makes these cookies so good.
- 3.** Add the eggs and vanilla: Beat in the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
- 4.** Mix the dry ingredients: In a separate bowl, whisk together the flour, baking soda, and salt.
- 5.** Combine wet and dry: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix the dough.
- 6.** Fold in the butterscotch chips: Gently fold in the butterscotch chips so they are evenly distributed throughout the dough.
- 7.** Scoop the dough: Drop rounded tablespoons of dough onto the prepared baking sheets, leaving about 2 inches between each cookie.
- 8.** Bake: Bake for 10 to 12 minutes, until the edges are lightly golden.
- 9.** Cool: Let the cookies cool on the baking sheets for 5 minutes before transferring them to wire racks to cool completely.

SWAPS & NOTES

This is a straightforward cookie recipe, but a few extra notes can help you get the best results.

Softened butter: Make sure the butter is softened, not melted.

That helps the cookies cream properly and keeps the texture chewy.

Brown sugar: Packed brown sugar adds moisture and that signature warm, caramel-like flavor.

TIPS FOR SUCCESS

Creaming the butter and sugars properly is one of the most important steps in this recipe.

It helps create a lighter, more tender cookie and gives the dough a better overall texture.

Try not to overmix once the flour is added.

Overmixing can make cookies tougher, and these are meant to stay soft and chewy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/butterscotch-chewies-recipe-soft-chewy-and-loaded-with-butterscotch-chips/>