

## Butterscotch Morsel Cookies

PREHEAT oven to 375°F.

2 1/4 cups all-purpose flour  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 teaspoon baking soda  
1 cup butter, softened  
1 teaspoon vanilla extract  
2 large eggs  
2 cups Butterscotch Morsels

Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour and baking soda. Stir in morsels. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 8 to 10 minutes or until golden brown. Cool for 2 minutes; remove to plate until cooled completely.