

Hairy Scotsman Cookies

Developed by Margaret Martz and Helen Zembower (1924-2020)

Ingredients

2c (240g) Flour
1/2t (2.4g) Baking Soda
1/2t (3.0g) Salt
1/2c Butter (at room temperature, softened)
1/2c (96g) Dark brown sugar
2 eggs, beaten well
1t Vanilla extract
1c (200g) Butterscotch morsels
1/2c (60g) Walnuts, chopped
Sweetened shredded coconut

1. Mix first three ingredients and set aside.
2. In mixer, cream butter and both sugars. Add eggs and vanilla.
3. Mix in dry ingredients.
4. Briefly mix in morsels and nuts. Chill dough.
5. Divide dough and roll into 1 inch diameter balls. Roll balls in sweetened coconut to coat. Place on parchment covered sheet pan about 2 inches apart.
6. Bake at 375°F for 15-17 minutes. Remove from oven and let cool in pan for 5 minutes, then remove to cooling rack.