**Oatmeal Butterscotch Toffee Chip Cookies**

2 sticks softened butter

¾ Cup sugar

¾ Cup brown sugar

2 eggs

1 teaspoon vanilla

2 ½ Cups flour

½ Cup quick oats

1 teaspoon baking soda

½ teaspoon salt

2 ½ Cups butterscotch chips

1 Cup toffee chip pieces

1. Preheat oven to 375 degrees F. In a stand or electric mixer cream butter and sugars. Beat in egg and vanilla until well combined. In a large bowl combine flour, oats, baking soda and salt. Slowly add to wet ingredients along with the butterscotch chips and toffee bits just until combined.

2. With a medium cookie scoop, scoop onto a silpat or parchment lined cookie sheet. Bake for 9 minutes or until cooked to your liking. Let cool for 5 minutes before removing.