



*A Sample Recipe From*  
**MAKE YOUR OWN DARN GOOD COOKIES:  
Cookies, Biscotti, Coffee, And Other Comfort Food**  
by Donald P. Scoby

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***PLEASE SHARE THE FOLLOWING RECIPE WITH EVERYONE YOU KNOW.***  
**I have published this and more than 50 other recipes in my debut book and e-book. If you enjoy this recipe, I would be pleased if you purchased a copy and appreciate your support with online review. If you want to buy ten or twenty copies, that would be fine, too ... really, I'm not stopping you.**  
**ALL THE BEST ~ DON**

**BUTTERSCOTCH BLONDIE  
COFFEE COOKIE SQUARES**

*While this name is long – which is fun in and of itself – if I am not mistaken a 'Blondie' is the plain dough part of the cookie. So, truth and accuracy in my titling, I believe having 'butterscotch' in the name not only sounds more enticing but also speaks to the embellishments.*

Once you make these Butterscotch Blondie Coffee Cookie Squares, you are going to have to decide if you hide and keep them to yourself, share only with people you like, or share a little with people you do not like so that you may manipulate them to your will ... which, with these, ought to be easy.



## INGREDIENTS

- 12 Tablespoons – 180 ml Unsalted Butter, softened
- 3/4 cup – 180 ml White Sugar
- 3/4 cup – 180 ml Brown Sugar
- 2 Large Eggs
- 5 Tablespoons – 75 ml Strong Coffee or Espresso
- 2 teaspoons – 10 ml Pure Vanilla Extract
- 1 1/2 teaspoons – 7.5 ml Baking Powder
- 2 1/3 cups – 650 ml All-Purpose Flour
- 2 cups – 480 ml Butterscotch Chips

## MIXING

1. In a mixing bowl, cream butter and then combine the sugar. It may be necessary to stop mixing and scrape the bottom of the bowl so that butter and sugar are mixed uniformly.
2. Beat in eggs, coffee or espresso, and vanilla extract. Follow with the measure of baking powder.
3. While mixing, add one cup of flour at a time. Avoid over-mixing the flour; if necessary, stop mixing between making measurements and adding flour.
4. Add the butterscotch chips as the last of the flour becomes completely blended.

## BAKING

1. Heat oven to 325° F/165° C/Gas Mark 3.
2. Using cooking spray or lining with parchment paper, prepare a 9 x 13 inch baking pan. Transfer the dough from mixing the bowl to the center of your pan and spread evenly.
3. Place pan in the middle of the oven and bake for 45 minutes.
4. When a knife blade or toothpick comes out clean, remove pan from oven and set on a cooling rack.

5. Once completely cooled, cut into 32 even pieces. This may be done in the pan. Alternatively, the entire non-cut baked good can be removed from the pan and cut on a cutting board. Store in a tightly sealed container.

### TIPS & THOUGHTS

I first made some Butterscotch Blondies using left-over butterscotch chips from baking with my friend, Philomina (and so he doesn't feel left out, *JR was there at the time*). The recipe I used was simple and tasty, but – as I often find – it had too much butter in it and came out greasy. So of course, I think two things – how to make it as a Cookie Square, and how to make a better cookie that is not greasy. When Phil (*and JR*) was visiting, she also made some cookies using butterscotch pudding. So I thought that including aspects of these pudding cookies could both bring in more flavour and the needed moisture when I reduced the butter.

My first attempt at these Cookie Squares came after thinking about how to do the recipe for two weeks. Of course, I didn't just sit around all that time like the Thinking Man statue contemplating this recipe – I allowed these to ruminate in the back of my mind – and two weeks is relatively short. I've let recipes bounce around in my head for as much as three months before I get the "Aha!" and try it ... but usually that's when I nail the recipe, and it comes out great the first time.

I realized that with this I ought to try the simple, obvious approach first. I was hung up on the 5 tablespoons of liquid when I decided just to try coffee. I also opted to go with (approximately) half butterscotch chips and half white chips. My original plan was to use all butterscotch chips, but the bag of butterscotch chips I got was under 2 cups, so I was going to have to make up the difference anyway. So, I thought, why not go half and half butterscotch and white chips so I could make a second experimental batch – besides, the butterscotch flavour mostly comes from the brown sugar in the dough anyway.

Fascinating? Maybe not ... but that's how my recipe thought process tends to work. And to think that people say I need to get out more?!?