

**Exotic Spice  
Company**



**Nutmeg**

Net Wt 1.5 oz

42 g

**Exotic Spice  
Company**



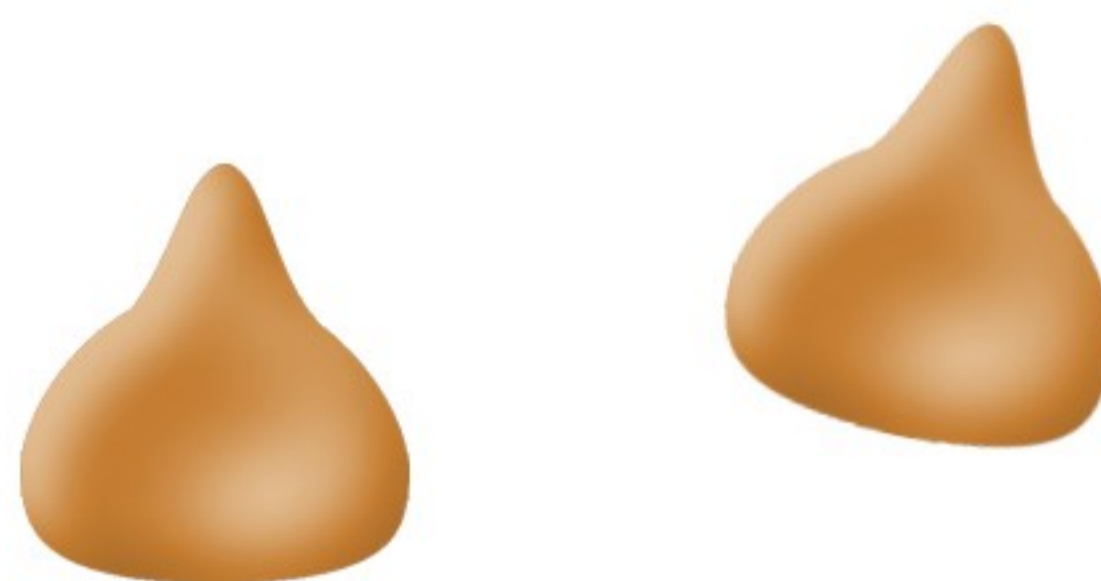
**Ground  
Cinnamon**

Net Wt 1.5 oz

42 g

## Oatmeal Scotchies

1 cup softened butter  
2 beaten eggs  
1/4 teaspoon salt  
1 teaspoon cinnamon  
1/2 cup brown sugar  
1 teaspoon vanilla  
1 teaspoon soda  
1/4 teaspoon nutmeg  
1/2 cup sugar  
1+3/4 cups flour  
3 cups old fashioned oats  
Butterscotch chips



Cream together, butter and both sugars until smooth. Add eggs and vanilla. Blend until creamy. In another bowl, mix together all dry ingredients and then add them to the creamed mixture, one cup at a time. Add butterscotch chips and gently mix with spoon. Bake 1 cookie at 350 for 8-10 minutes. If cookie spreads too much, add 1/4 cup more flour. If the cookie does not spread too much, bake as usual.



PURE  
VANILLA  
EXTRACT

Wt. 1 Fl. Oz.



BUTTER  
1/4 CUP

3

4