



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

## Easy Butterscotch Pecan Cookies

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1 package of Butter Pecan cake mix  
1/3 cup of melted Parkay margarine  
2 large eggs  
1 ½ cups of butterscotch chips  
1 cup of chopped pecans

Preheat your oven to 350 degrees F.

Line your cookie sheets with parchment paper or spray lightly with non stick cooking spray.

In mixing bowl, combine half the cake mix, butter and eggs with an electric mixer on medium high speed till smooth.

Stir in the remaining dry Butter Pecan cake mix, butterscotch chips, and nuts with a wooden spoon just until combined and moistened.

Drop by teaspoonfuls onto prepared cookie sheet about 2" apart.

Bake for 9-10 minutes or until the center is just barely set and edges are firm.

Remove from the oven and allow to sit for a minute before transferring to counter to cool.

Store in air tight container

Makes 4 dozen cookies