

# CHOCOLATE-RAISIN-WALNUT COOKIES

By: Simply Creative Chef Rob Scott

1 ¼ c. all-purpose flour	1 tsp. pure vanilla extract
½ tsp. salt	1 egg
½ tsp. baking soda	1 c. semi-sweet chocolate chips
½ c. firmly packed dark brown sugar	1 c. chopped walnuts
½ c. (1 stick) butter	1 c. raisins
¼ c. granulated sugar	

- Preheat oven to 350°.
- Prepare greased cookie sheets.
- In a medium-sized bowl, stir together flour, salt and baking soda.
- In a large bowl, cream butter and sugars.
- Add vanilla and egg. Mix.
- Stir in flour mixture.
- Stir in chocolate chips, raisins and walnuts.
- Drop about 2 inches apart onto prepared cookie sheets using 2 tablespoons.
- Bake for 12 minutes or until golden brown.
- Remove cookies to a wire rack to cool.

Makes 36 cookies