**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**