

# Chocolate Cookies

Adapted from Marjorie Kinnan Rawlings by Maida Heatter



Chocolate Cookies  
from Marjorie Kinnan Rawlings

## Servings: 60

1. Preheat the oven to 350°F and cover cookie sheets with parchment paper. Sift together the flour and salt and set aside.
2. Place unsweetened chocolate in a small saucepan with the espresso and melt over very, very low heat (definitely don't allow it to burn), and stir until smooth. Remove from heat, stir and allow to cool for about 3-4 minutes.
3. In a mixing bowl, beat the butter until soft. Add the vanilla and then gradually add the sugar, beating until mixed. Add the chocolate mixture and mix well (it is okay if the mixture is still warm).
4. Add the eggs, one at a time, beating them in well. On low speed, add the flour mixture and beat just until mixed. Stir in the raisins, nuts and chocolate morsels.
5. Use a spring-loaded cookie scoop if possible, or use two spoons together to scoop and place on the parchment paper about 2 inches apart. Bake for 12-15 minutes, reversing the pans halfway through baking. The cookies are done when they barely spring back when pressed. Do not overbake. Transfer to a wire rack to cool.

2 cups all-purpose flour  
1/2 teaspoon salt  
1/2 cup espresso, or dissolve 4 tsp of instant coffee granules in water  
4 ounces unsweetened chocolate, coarsely chopped  
6 ounces unsalted butter  
1 teaspoon vanilla extract  
2 cups granulated sugar  
4 large eggs  
1 cup raisins, black or golden  
3 cups walnuts, chopped coarsely  
2 cups chocolate chips

*Per Serving (excluding unknown items): 192 Calories; 12g Fat (57.1% calories from fat); 3g Protein; 18g Carbohydrate; 2g Dietary Fiber; 20mg Cholesterol; 106mg Sodium; 12g Total Sugars; trace Vitamin D; 26mg Calcium; 1mg Iron; 121mg Potassium; 72mg Phosphorus.*  
Exchanges: .

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**