

## MRS FIELDS CHOCOLATE RAISIN COOKIES

Categories: Cookies, Mimi

Yield: 48 servings

1 c BUTTER,DIVIDED  
2 oz UNSWEETENED BAKING CHOCOLATE  
2 1/4 c FLOUR  
1/2 ts SODA  
1/4 ts SALT  
1 c DARK BROWN SUGAR, PACKED  
1/2 c SUGAR  
2 lg EGGS  
2 ts VANILLA EXTRACT  
1 1/2 c RAISINS  
1 c SEMISWEET CHOCOLATE CHIPS

PREHEAT OVEN TO 300°F. IN A DOUBLE-BOILER OVER HOT BUT NOT BOILING WATER, MELT 1/2 CUP BUTTER AND THE CHOCOLAT. REMOVE FROM HEAT AND SET ASIDE. IN MEDIUM BOWL, COMBINE FLOUR, SODA AND SALT. IN A LARGE BOWL WITH AN ELECTRIC MIXER BLEND SUGARS AT MEDIUM SPEED UNTIL FLUFFY. ADD THE REMAINING 1/2 CUP BUTTER AND MIX TO FORM A GRAINY PASTE, SCRAPING DOWN THE SIDES OF THE BOWL. ADD EGGS AND VANILLA, AND BEAT AT MEDIUM SPEED UNTIL LIGHT AND FLUFFY. ADD MELTED CHOCOLATE AND BLEND UNTIL THOROUGHLY COMBINED. ADD THE FLOUR MIXTURE, RAISINS AND CHOCOLATE CHIPS. BLEND JUST UNTIL COMBINED. DROP BY ROUNDED TABLESPOONS ONTO UNGREASED BAKING SHEETS 2 INCHES APART. BAKE FOR 20-22 MIN OR UNTIL SET. TRANSFER TO COOL, FLAT SURFACE IMMEDIATELY WITH A SPATULA.