

Chocolate Cookies with Raisins and Walnuts, Non-Dairy

No. of people: 40

Sugar	2 cups
Earth Balance	$\frac{3}{4}$ tubs
Flax Meal	2 tablespoons
Water	6 tablespoons
Vanilla	2 teaspoons
All Purpose Flour	2 $\frac{1}{2}$ cups
Cocoa Powder	1 cup
Baking Soda	1 teaspoon
Baking Powder	1 teaspoon
Salt	$\frac{1}{2}$ teaspoon
Walnuts, chopped	2 cups
Raisins	1 cup

Procedure:

1. Preheat the oven at 350F for 15 minutes. Line baking sheet(s) with parchment paper.
2. Mix the flex meal with the water.
3. In a large bowl, using the electric mixer cream together the sugar and margarine until light and fluffy.
4. Add the flex-water mixture and vanilla extract to the creamed sugar mixture; beat it well again.
5. Mix together the dry ingredients and sift them directly into the bowl with the creamed mixture. Combine well. The cookie dough will be very thick. You can use your hands with food gloves on.
6. Fold in the walnuts and the raisins, if using.
7. Use the ice cream scoop to scoop the dough and place on the baking sheets. You can put 5 horizontally and 7 vertically.

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8. Flatten the cookies very slightly. Bake for about 10 minutes with the oven fan set on HIGH.

SET THE TIMER!

Move the cookie sheet to the cooling rack and leave the cookies undisturbed for at least 15 minutes.