

World Peace Cookies

Based on a recipe found on the Internet

Ingredients

1 1/4 cup flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
11 Tablespoons butter, softened to room temperature
2/3 cup brown sugar, packed
1/4 cup sugar
1/2 teaspoon fleur de sel or 1/4 teaspoon fine sea salt

1 teaspoon vanilla
5 ounces bittersweet chocolate, chopped

Sift together flour, cocoa and baking soda. Set aside.

You'll notice in my picture I have coarse sea salt shown. But I also have a mortar and pestle so I (and by I, I mean Dave) ground some of the coarse salt to fine.

Using a stand mixer with a paddle attachment, beat butter on medium speed until soft and creamy. Add both sugars, salt and vanilla and beat for 2 minutes more.

Turn off the mixer and add all of the dry ingredients at once. If you have a pouring shield for your mixer, put it on. Otherwise drape a dish towel or two over the mixer so flour doesn't fly everywhere when you turn it back on.

Pulse the mixer at low speed about 5 times. Check to see how much flour is still on the surface--if it's a lot, pulse a few more times. Continue mixing at low speed for about 30 seconds until the flour is incorporated. The dough should still be crumbly. Add the chopped chocolate and mix only to combine.

Turn the dough out onto a work surface and gather it together. Divide in half and shape into logs with a 1 1/2 inch diameter. Wrap in plastic wrap and chill for 3 hours to 3 days (I chilled mine for about 5 hours). You can also freeze for up to 3 months. (If frozen, add one minute to bake time).

Using a sharp knife, slice the logs into rounds that are 1/2 inch thick. Supposedly they are likely to crack (that's what all the recipes say and that's what happened to mine), but you can just piece it back together. Arrange on a parchment or Silpat lined baking sheet about one inch apart.

Bake at 325 degrees F for 12 minutes. They will look underdone and will not be firm. Cool on sheet until warm and serve warm or move to wire rack to cool completely.

Makes about 4 dozen cookies

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