

*Celebrated
cookbook author
and baker Dorie
Greenspan's
signature World
Peace Cookies can
be purchased at
her Cookie Bar in
the trendy Mizu
Salon, 505 Park
Ave, New York
City or you can bake them in your kitchen or classroom.*



World Peace Cookies

Prep 25 minutes TOTAL 1 hour (includes baking & cooling time) Makes about 36 cookies.

1 ¼ cups all purpose flour
1/3 cup natural unsweetened cocoa powder ½ teaspoon baking soda
11 tablespoons (1 stick + 3 tablespoons) unsalted butter at room temperature
2/3 cup (packed) golden brown sugar
¼ cup sugar
1 teaspoon vanilla extract
¼ teaspoon fine sea salt
5 ounces extra bittersweet chocolate (do not exceed 85% cocoa), chopped

Sift flour, cocoa, and baking soda into medium bowl. Using electric mixer, beat butter in large bowl until smooth but not fluffy. Add both brown and refined sugars, vanilla, and sea salt; beat until fluffy, about 2 minutes. Add flour mixture; beat just until blended, (mixture may be crumbly). Add chopped chocolate; mix just to distribute (if dough doesn't come together, knead lightly in bowl to form a ball. Divide dough in half. Place each half on a sheet of plastic wrap. Form each into a 1 ½ inch-diameter log. Wrap each in the plastic wrap; chill until firm, about three hours. DO AHEAD. Dough can be stored in refrigerator for up to 3 days before baking.

Preheat oven to 325°Fahrenheit. Line 2 baking sheets with parchment paper. Using thin sharp knife, cut logs crosswise into ½ inch thick rounds. Space cookie rounds one inch apart on prepared sheets. Bake 1 sheet at a time until cookies appear dry (cookies will not be firm or golden at edges), about 11-12 minutes. Transfer to rack to cool.