

Chocolate World Peace Cookies

Source: Dorie Greenspan on Food 52 Blog

Ingredients

- 1¼ cups flour
- ⅓ cup unsweetened cocoa powder
- ½ tsp baking soda
- 1 stick plus 3 tbsp unsalted butter, room temperature
- ⅔ cup packed light brown sugar
- ¼ cup granulated sugar
- ½ tsp fleur de sel or ¼ tsp fine sea salt
- 1 tsp vanilla
- 5 oz bittersweet chocolate, chopped into chips, or a generous ¾ cup mini chocolate chips

Method

1. Sift the flour, cocoa and baking soda together.
2. Working with a stand mixer, preferably fitted with paddle attachment or with hand mixer, beat the butter on medium speed until soft and creamy. Add both sugars, the salt and vanilla and beat for 2 minutes.
3. Turn off the mixer. Pour in dry ingredients and pulse mixer at low speed about 5 times. If there is still a lot of flour on surface of dough, pulse a couple of times more. Continuing at low speed, mix for about 30 seconds more, just until flour disappears into the dough - for best texture, work the dough as little as possible once the flour is added, and don't be concerned if the dough looks a little crumbly. Toss in the chocolate pieces and mix only to incorporate.
4. Turn the dough out onto a work surface, gather it together and divide it in half. Working with one half at a time, shape the dough into logs that are 1½" in diameter. Wrap the logs in plastic wrap and refrigerate them for at least 3 hours. (The dough can be refrigerated for up to 3 days or frozen for up to 2 months. If frozen you needn't defrost it before baking - just slice the logs into cookies and bake 1 minute longer.)
5. Center a rack in the oven and preheat the oven to 325 degrees. Line two baking sheets with parchment.
6. Using sharp thin knife, slice the logs into rounds that are ½" thick. The rounds are likely to crack as you are cutting them - don't be concerned, just squeeze the bits back into each cookie.) Arrange the rounds on baking sheets, leaving about 1" between them.
7. Bake cookies one sheet at a time for 2 minutes - they won't look done, nor will they be firm, but that's just the way they should be. Transfer the baking sheet to a cooling rack and let rest until cookies are only just warm, at which point you can serve them or let them reach room temperature.