

## World Peace Cookies courtesy of Smittenkitchen.com

### **World Peace/Korova Cookies**

Paris Sweets, Dorie Greenspan

1 1/4 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
1/2 teaspoon baking soda  
1 stick plus 3 tablespoons (11 tablespoons) unsalted butter, at room temperature  
2/3 cup (packed) light brown sugar  
1/4 cup sugar  
1/2 teaspoon fleur de sel or 1/4 teaspoon fine sea salt  
1 teaspoon vanilla extract  
5 ounces bittersweet chocolate, chopped into chips, or a generous 3/4 cup store-bought mini chocolate chips

Makes about 36 cookies

Sift the flour, cocoa and baking soda together.

Working with a stand mixer, preferably fitted with a paddle attachment, or with a hand mixer in a large bowl, beat the butter on medium speed until soft and creamy. Add both sugars, the salt and vanilla extract and beat for 2 minutes more.

Turn off the mixer. Pour in the flour, drape a kitchen towel over the stand mixer to protect yourself and your kitchen from flying flour and pulse the mixer at low speed about 5 times, a second or two each time. Take a peek — if there is still a lot of flour on the surface of the dough, pulse a couple of times more; if not, remove the towel. Continuing at low speed, mix for about 30 seconds more, just until the flour disappears into the dough — for the 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.

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 1 1/2 inches 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 you've frozen the dough, you needn't defrost it before baking — just slice the logs into cookies and bake the cookies 1 minute longer.)

**GETTING READY TO BAKE:** Center a rack in the oven and preheat the oven to 325 degrees F. Line two baking sheets with parchment or silicone mats.

Working with a sharp thin knife, slice the logs into rounds that are 1/2 inch thick. (The rounds are likely to crack as you're cutting them — don't be concerned, just squeeze the bits back onto each cookie.) Arrange the rounds on the baking sheets, leaving about 1 inch between them.

Bake the cookies one sheet at a time for 12 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 the cookies rest until they are only just warm, at which point you can serve them or let them reach room temperature.

**SERVING:** The cookies can be eaten when they are warm or at room temperature — I prefer them at room temperature, when the textural difference between the crumbly cookie and the chocolate bits is greatest — and are best suited to cold milk or hot coffee.

**STORING:** Packed airtight, cookies will keep at room temperature for up to 3 days (Deb note: not a chance); they can be frozen for up to 2 months.