



world peace cookies

SERVINGS: ABOUT 36 COOKIES **TIME:** 2HR 30MINS **SOURCE:** PARIS SWEETS, BY DORIE GREENSPAN

1 1/4 cups (165 grams) all-purpose flour
1/3 cup (25 to 27 grams) unsweetened cocoa powder
1/2 teaspoon baking soda
11 tablespoons (155 grams or 5.5 ounces) unsalted butter, at room temperature
2/3 cup (packed) (125 grams) light brown sugar
1/4 cup (50 grams) granulated sugar
1/2 teaspoon fleur de sel or 1/4 teaspoon fine sea salt
1 teaspoon (5 ml) vanilla extract
5 ounces (140 grams) bittersweet chocolate, chopped into chips, or a generous 3/4 cup store-bought mini chocolate chips

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 mixture, 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 °F (160 °C). 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 one 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.

Do ahead: 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. They can also be frozen in log form for months, and can be sliced and baked directly from the freezer, adding a couple minutes to the baking time.

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