WORLD PEACE COOKIES

Ingredients:

1 1/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 t baking soda
1 stick + 3 T butter, softened
2/3 cup light brown sugar, packed
1/4 cup granulated sugar
1/2 t fleur de sel or 1/4 t fine sea salt
1 t vanilla extract
5 oz. bittersweet chocolate chopped or a generous 3/4 cup store-bought mini semi-sweet chocolate chips

Directions:

Whisk the flour, cocoa, and baking soda together in a small bowl.
Beat butter on medium speed until soft and creamy. Add both sugars, the salt, and vanilla extract. Beat for 2 minutes more.
Add dry ingredients until mostly mixed in. Work dough as little as possible. Add the chocolate and mix until incorporated.
Turn the dough out onto a clean surface. Gather it together and divide it in half. Working with one half at a a time, shape the dough into logs that are 1 1/2 inches in diameter. Wrap logs in plastic wrap and chill in the fridge for at least 3 hours (or up to 3 days).
When ready to bake, preheat oven to 325F. Line two baking sheets with parchment paper. Using a sharp serrated knife that are 1/2 inch thick. Arrange rounds on baking sheet leaving an inch in between. Sprinkle with additional flour de sel. Bake for 12 minutes. Allow to cool for 5 minutes on the baking sheet before transferring to a wire rack. Bake the other sheet of cookies.