

World Peace Cookies

Ingredients:

5.5 cups All Purpose Unbleached Flour

1.66 cups Valrhona Cocoa Powder

2.5 tsp. Baking Soda

1.75 lbs. butter

3.25 cups Light Brown Sugar

1.5 cups granulated sugar

1.5 tsp. sea salt

1.5 Tbs. Vanilla Extract

2 cups mini chocolate chip morsels (Callebaut)

Fleur de Sel

Method:

- 1) Cream together butter, both sugars, salt & vanilla until well mixed & homogenous. You may need to cut back recipe to accommodate your machinery.
- 2) Sift the dry ingredients in first part of recipe.
- 3) add the dry ingredients and mini chocolate chips into creamed mixture & combine well. Scoop & portion balls of dough & flatten. Top with a tiny pinch of coarse fleur de sel.
- 4) Cookies may be frozen or baked off. If baking - bake @ 325 degrees for 17 minutes.

Adapted from Pierre Herme's cookbook by Dorie Greenspan & Pierre Herme (The Picasso of Pastry☺)