

## Salt and Serenity

### World Peace Cookies Version 4.0

1 1/2 cups unbleached all purpose flour plus 1 tablespoon  
1/2 teaspoon baking soda  
1/2 heaping teaspoon fleur de sel, plus more for sprinkling  
11 tablespoons (5.5 ounces) unsalted butter, room temperature  
2/3 cup (packed) dark brown sugar  
1/4 cup granulated sugar  
1 egg yolk, room temperature  
1 teaspoon vanilla extract  
3/4 cup (4 ounces) bittersweet chocolate (do not exceed 85% cacao), chopped (no pieces bigger than 1/3 inch)  
1/4 cup (1 ounce) cacao nibs

1/4 cup fine turbinado sugar, for rolling cookie dough in

1. Whisk flour, baking soda and fleur de sel into medium bowl.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, dark brown sugar and white sugar until smooth and fluffy, about 2 minutes. Beat in egg yolk and vanilla. Scrape down sides of bowl.
3. With mixer on low speed, add flour mixture; beat just until blended (mixture may be crumbly). Add chopped chocolate and cacao nibs and mix just to distribute (if dough doesn't come together, knead lightly in bowl to form ball).
4. Dump dough out onto counter. Form dough into a loaf, about 12 inches long. Wrap loaf tightly in waxed paper and press the sides against the counter, so that the loaf has 4 flat sides and the cookies will be square. Chill until firm, about 3 hours. DO AHEAD: Can be made 3 days ahead. Keep chilled.
5. Preheat oven to 325°F. Line 2 baking sheets with parchment paper. Place Turbinado sugar into a small bowl. Using thin sharp knife, cut loaf crosswise into 1/4-1/2 inch-thick slices. Dip the sides of the cookies in the turbinado sugar.
6. Space 2 inches apart on prepared sheets. Sprinkle lightly with additional fleur de sel. Bake until edges are done, the tops are slightly crackled and centers still look slightly underdone, about 12 minutes, rotating the sheets from front to back and between upper and lower racks halfway through.

7. Let cool on baking sheet for about a minute before transferring the cookies to a wire rack to cool completely. Cookies will keep in an airtight container for at least 1 week.