



Around-the-World Peace Cookies



A World of Ingredients in Perfect Harmony

This cookie contains ingredients from every continent in the world, Africa, North America, South America, Australia, Europe, Asia, Antarctica that are blended together.

Soften and Flavor Currants:

1/4 cup currants

2 Tablespoon Drambuie liqueur or honey sweet fruit juice

In a small bowl, mix together; set aside.

Dry Ingredients:

1-1/4 cup all-purpose flour
1/3 cup unsweetened cocoa
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon turmeric
1/4 teaspoon ground cinnamon

Remaining Cookie Ingredients:

1/2 cup + 2 Tbsp unsalted butter, room temperature
2/3 cup light brown sugar, packed
1/4 cup granulated sugar
1 teaspoon sesame oil
1 teaspoon pure vanilla extract
1/4 cup mixed nuts (all kinds), chopped
1/2 Tablespoon toasted sesame seeds
3/4 cup semi sweet mini chocolate chips

Combine Dry Ingredients: Stir the flour, cocoa, salt, baking soda, turmeric, and cinnamon together.

Cream Butter and Sugar: Working with a stand mixer with a regular beater, beat the butter, brown sugar, and granulated sugar together on medium speed until soft, beat in sesame oil and vanilla until very creamy, about 2 minutes. Scrape down batter as needed.

Add Dry Ingredients: Turn off mixer; add dry ingredients and start slowly when blending; mix only until mixture starts to form large clumps.

Add Remaining Ingredients: Add the mixed nuts, sesame seeds, chocolate chips, and reserved currants with any remaining liqueur; stir to incorporate. The mixture will come together and form a dough.

Shaping Dough into Logs: Turn dough on piece of waxed paper or plastic wrap, knead once or twice; divide in half. Shape dough into logs with diameter of 1-1/2 inches. Wrap dough in plastic wrap and freeze for later use or chill in refrigerator for 30 minutes.

When Ready to Bake: Preheat oven to 325 degrees F. Line two insulated cookie sheets with silicone mats or parchment paper.

Cutting Cooking Dough: Using a long sharp knife, cut one cookie dough log into 1/2-inch-thick rounds. Arrange rounds on cookie sheets, leaving about 2 inches between them. If cookies separate while cutting, just press dough back together in a round shape.

Baking Cookies: Bake 10 min for soft cookies or 12 min for firmer texture, then remove from oven. They might not look done but will firm while cooling. Transfer baking sheet to cooling rack. Let cool until just warm or room temperature. Bake the remaining cookie dough using same process as above.

Yield: about 28 cookies

How This Recipe Was Created?

Dorie Greenspan published a recipe for World Peace cookies in several of her books. She had a book signing event at The Spice House in Chicago in 2018. I knew that Dorie loved when someone takes one of her recipes and makes it their own, I decided to surprise her and added ingredients from all 7 continents to her recipe and gave them to her to celebrate her birthday.

She was so surprised and delighted and asked what ingredients I added. The recipe then took on a life of its own – blending a world of ingredients in perfect harmony. It became the Around-the-World Peace Cookies.

