

Recipes

World Peace Cookies

(from *Epicurious.com*)

INGREDIENTS

- 1 1/4 cups all purpose flour
- 1/3 cup natural unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 11 tablespoons (1 stick plus 3 tablespoons) unsalted butter, room temperature
- 2/3 cup (packed) golden brown sugar
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 5 ounces extra-bittersweet chocolate (do not exceed 85% cacao), chopped (no pieces bigger than 1/3 inch)

PREPARATION

1. Sift flour, cocoa, and baking soda into medium bowl. Using electric mixer, beat butter in large bowl until smooth but not fluffy. Add both sugars, vanilla, and sea salt; beat until fluffy, about 2 minutes. Add flour mixture; beat just until blended (mixture may be crumbly). Add chopped chocolate; mix just to distribute (if dough doesn't come together, knead lightly in bowl to form ball). Divide dough in half. Place each half on sheet of plastic wrap. Form each into 1 1/2-inch-diameter log. Wrap each in plastic; chill until firm, about 3 hours. DO AHEAD: Can be made 3 days ahead. Keep chilled.
2. Preheat oven to 325°F. Line 2 baking sheets with parchment paper. Using thin sharp knife, cut logs crosswise into 1/2-inch-thick rounds. Space 1 inch apart on prepared sheets. Bake 1 sheet at a time until cookies appear dry (cookies will not be firm or golden at edges), 11 to 12 minutes. Transfer to rack; cool. DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature.

YIELD: Makes about 36

ACTIVE TIME: 25 minutes

TOTAL TIME: 1 hour (includes baking and cooling time)

Pea Pesto Crostini

(from *www.SeedsofPeace.org*)

INGREDIENTS

Pesto

- 1 (10-ounce) package frozen peas, defrosted
- 1 garlic clove
- 1/2 cup Parmesan cheese, grated
- 1 teaspoon kosher salt, plus extra for seasoning
- 1/2 teaspoon freshly ground black pepper, plus extra for seasoning
- 1/3 cup olive oil

THE PRICE OF PEACE

A Personal Exploration by Johan Norberg

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Crostini

- 8 (½-inch thick) slices whole grain baguette or ciabatta bread, preferably day-old*
- 1/3 cup olive oil
- 8 cherry tomatoes, halved or 1 small tomato, diced

PREPARATION

1. For the pea pesto, pulse together the peas, garlic, Parmesan cheese and salt and pepper in a food processor. With the machine running, slowly add in the olive oil until well-combined, about 1 to 2 minutes. Season with salt and pepper, to taste. Transfer to a small bowl and set aside.
2. For the crostini: Preheat a stovetop griddle or grill pan on medium-high heat. Brush both sides of the sliced bread with olive oil and grill until golden, about 1 to 2 minutes. Transfer the bread to a clean surface and spread 1 to 2 tablespoons of the prepared pesto on each slice. Top with tomato and serve.
3. *If you don't have day-old bread on hand, you can dry out fresh bread by putting the slices in the oven at 300°F until slightly crisp, about 5 minutes.

Yield: 4 to 6 servings

Prep time: 10 minutes

Cook time: 2 minutes