

parchment-lined baking sheet. Each ball should measure approximately 3 tablespoons in volume, and you should be able to fit 6 to 8 balls on each sheet. Tear each ball in half to reveal a rougher surface, then stick them back together with the rough sides facing outward. Transfer to oven and bake until golden brown around edges but still soft, 13 to 16 minutes, rotating pans back to front and top to bottom halfway through baking.

5. Remove baking sheets from oven. While cookies are still hot, sprinkle very lightly with coarse salt and gently press salt down to embed. Let cool for 2 minutes, then transfer cookies to a wire rack to cool completely.

6. Repeat steps 3 through 5 for remaining cookie dough. Allow cookies to cool completely before storing in an airtight container, plastic bag, or cookie jar at room temperature for up to 5 days.

