

# Black and White Cookies

**Yield: 2 dozen cookies**

## Cookie Dough Ingredients:

2 ½ cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
2/3 cup well-shaken buttermilk  
1 teaspoon vanilla  
1 stick AND 3 tablespoons unsalted butter, softened  
1 cup sugar  
2 large eggs

## Icing Ingredients:

3 cups confectioners sugar  
2 tablespoons light corn syrup  
1 tablespoon fresh lemon juice  
½ teaspoon vanilla  
½ cup cocoa powder



- Step 1:** Preheat oven to 350° F. Line two baking sheet pans with parchment paper.
- Step 2:** In a medium bowl, whisk together the flour, baking soda and salt. Set aside.
- Step 3:** Using a measuring cup, stir together buttermilk and vanilla extract.
- Step 4:** In the bowl of an electric mixer, start creaming the butter and sugar together until it's light, white and fluffy (about 5 minutes).
- Step 5:** Add the eggs – one at a time – and beat until well combined.
- Step 6:** Add half of the flour and scrape down the sides of the bowl as needed to mix properly. Now add half the buttermilk mixture and stir to combine. Again, add the rest of the flour mixture and the rest of the buttermilk, stirring in between to make sure everything is well-combined (but do not overmix).
- Step 7:** Using a small disher (or tablespoons), scoop out the dough (it will be a little loose) onto the parchment-lined baking sheet pans leaving 2 inches between each cookie.
- Step 8:** Bake in the middle rack until the edges are slightly golden brown and the tops are puffed up – about 15 minutes.
- Step 9:** Let the cookies cool before removing them from the sheet pan. Transfer to a wire rack to cool completely.

## For the Icing:

- Step 1:** Stir together all icing ingredients and 1 tablespoon of water (except cocoa powder) in a medium-sized bowl until smooth. You may need to add more water if too thick but be careful and add only 1 teaspoon of water at a time. Transfer half of the icing to a small bowl. That will remain white.
- Step 2:** Add the cocoa powder to the medium bowl and mix well. To loosen it again, add more water – 1 teaspoon at a time – until smooth and spreadable but not too loose.
- Step 3:** Turn cookies flat-side up and spread white icing over half of each cookie. Let it set before spreading chocolate icing over the other half. Again, let set before serving.