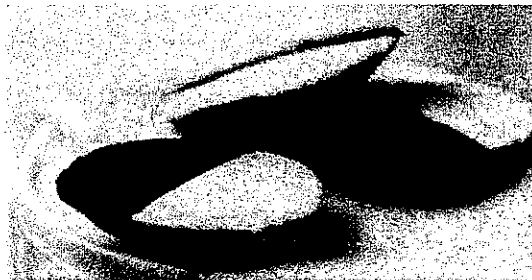


# BLACK AND WHITE COOKIES

Source: [Epicurious.com](http://Epicurious.com)

*These dramatic cakelike cookies are a New York City favorite — and we think they deserve a wider audience.*

YIELD: Makes about 8 cookies



## INGREDIENTS

### For cookies

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup well-shaken buttermilk
- 1/2 teaspoon vanilla
- 1/3 cup (5 1/3 tablespoons) unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg

### For icings

- 1 1/2 cups confectioners sugar
- 1 tablespoon light corn syrup
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon vanilla
- 1 to 2 tablespoons water
- 1/4 cup unsweetened Dutch-process cocoa powder

## **DAY 1: WEDNESDAY MAKE CAKES:**

Whisk together the following ingredients in a bowl until well combined:  
(\_\_\_\_\_ whisks)

- A. 1 1/4 cups all-purpose flour \_\_\_\_\_(measures)
- B. 1/2 teaspoon baking soda \_\_\_\_\_(measures)
- C. 1/2 teaspoon salt \_\_\_\_\_(measures)

Stir together 1/3 cup well-shaken buttermilk and 1/2 teaspoon vanilla in a SEPERATE small bowl.  
\_\_\_\_\_

In a KITCHEN AID BOWL, using the whisk attachment and kitchen aid standing mixer, beat together 1/3 cup (5 1/3 tablespoons) softened unsalted butter and 1/2 cup sugar until pale and fluffy, about 3 minutes. \_\_\_\_\_.

Add the egg, beating until combined well. Reduce speed to low and alternately mix in flour mixture and buttermilk in batches, beginning and ending with flour, scraping down side of bowl occasionally, and mixing until smooth. \_\_\_\_\_

Store the cake mix in a air tight container, label and put in the refrigerator. \_\_\_\_\_

**DAY 2: THURSDAY: cook mini cakes: Preheat oven to 350°F.**

Spoon 1-2 tablespoons of batter about 2 inches apart onto a buttered baking sheet.

\_\_\_\_\_ and \_\_\_\_\_. Make small so each class member can have a cookie.

Bake in the middle of 350 degree oven, until tops are puffed and pale golden, and cookies spring back when touched, 15 to 17 minutes. \_\_\_\_\_

\_\_\_\_\_ Transfer with a metal spatula to a rack to cool completely. After completely cooled, store in an air tight container (layered between sheets of wax paper)

**DAY 2: THURSDAY: ALSO MAKE THE ICINGS**

**FOR ICING:**

**Make icings while cookies chill:**

Stir the following in a small bowl until smooth (\_\_\_\_\_):

- 1 ½ cup confectioner's sugar \_\_\_\_\_ (measures)
- 1 tablespoon light corn syrup \_\_\_\_\_ (measures)
- 2 teaspoons fresh lemon juice \_\_\_\_\_ (measures),
- ¼ teaspoon vanilla \_\_\_\_\_ (measures)
- 1 tablespoon water \_\_\_\_\_ (measures)

Transfer half of icing to another bowl and stir in ¼ cup cocoa, adding more water (up to another tablespoon of water), ½ teaspoon at a time, to thin to same consistency as white icing.

**DAY 3: FRIDAY: ICE AND SERVE COOKIES:**

Turn cookies flat sides up, then spread white icing over half of each and chocolate over other half.  
\_\_\_\_\_ and \_\_\_\_\_

Place on a serving platter. Make a sign that says NY Black and White Cookies and place it with the platter and tongs. \_\_\_\_\_

*Cooks'note:*

- *If you can stand the wait, cookies taste better if cooled without being chilled.*