

Black and White Cookies

Difficulty: Hard **Yield:** 40 cookies

Ingredients:

For the Cookies:

- 4 cups cake flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1 cup unsalted butter, at cool room temp
- 1 3/4 cups granulated sugar
- 2 eggs, at room temp
- 1/2 tsp vanilla extract
- 1/4 tsp lemon extract
- 1 cup milk

For the Icing:

- 2 ounces unsweetened chocolate, finely chopped
- 1/3 cup water
- 1/4 cup light corn syrup
- 5 cups powdered sugar
- 1/2 teaspoon vanilla extract

Preparation:

1. Preheat the oven to 375° and line two baking sheets with parchment.
2. Combine flour, baking powder and salt and set aside.
3. Beat the butter at medium speed for 30 seconds. Keeping the mixer running, gradually add the sugar, then increase the speed to medium-high. Beat until light and fluffy, around 3 minutes. Scrape down the sides and add the eggs, vanilla and lemon extract. Beat at medium speed until combined, about 30 seconds. Scrape down the sides again. On low speed, alternately add the flour in four additions and the milk in three additions and mix until barely combined. Give the mixture a few final stirs with a rubber spatula to ensure all of the flour has been incorporated.
4. Use a cookie scoop to form mounds of dough onto the prepared baking sheets. Leave room for expansion. Gently press each mound of dough into a 2" circle. Bake until the edges of the cookies just begin to brown, 13-15 minutes. Do not open the oven while the cookies are baking – this could disrupt the rising.
5. Place the cookies on cooling racks above the parchment paper from the pans – this will catch the frosting later on.
6. Melt the chocolate either in a double-boiler, or using the microwave on 50% power in 30-second increments.
7. Over medium heat, bring the water and corn syrup to a boil. Remove from heat and whisk in powdered sugar and vanilla. Combine 3/4 cup of the icing with the melted chocolate. Both icings should be fairly runny – if they seem too thick add a few teaspoons of very hot water and mix well.
8. Use a small spoon to spread about 2 tablespoons of the vanilla icing onto half of each cookie. Place the finished cookies on the wire racks and allow to set for at least 15 minutes.

9. Spread the chocolate icing on the half of each cookie. Place the finished cookies on the wire racks and allow to set for at least 1 hour.
10. The cookies can be stored in an airtight container at room temperature for up to 3 days. If you stack the cookies, be sure to place a piece of wax paper between layers.