



"Bake what you love and love what you bake." Established 2005

Phone (631) 543-8608

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Black and White Cookies

Yield: 13 Cookies A baker's Dozen

Here's what you need:

- ½ cup or 1 stick unsalted butter melted, cooled or ½ cup oil
- ¾ cups sugar
- ¼ cup powdered sugar
- 2 eggs (room temperature)
- ½ cup milk
- 1 teaspoon vanilla extract
- ¼ teaspoon lemon extract
- 2 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt

Here's how you do it:

1. Preheat oven to 375 degrees F (190 degrees C). You will need two baking sheet pans; butter or line with parchment paper and then coat the paper with cooking spray.
2. In a medium bowl, mix together melted butter and sugars; add in eggs one at a time, stir in the milk, vanilla, and lemon extract. Combine all-purpose flour, baking powder, and salt; gradually blend into the creamed mixture. Use a pastry bag pipe a 2-inch round circle to expand to a 3-inch round circle or with an ice cream scooper and drop the dough 2 inches apart on prepared baking sheets.
3. Bake until edges begin to brown, about 15 - 20 minutes. Cool completely.



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The Icing

Here's what you need:

1 lbs. powdered sugar

3 tablespoons light corn syrup

1 tablespoon lemon juice

1 teaspoon vanilla extract

1/4 cup, plus 2 tablespoons of water, divided and gradually added 1 teaspoon at a time

1/3 cup regular or Dutch process cocoa powder

Here's how you do it:

Icing: Mix sugar, corn syrup, lemon juice, vanilla, and ½ cup of water until smooth.

Gradually add additional water, 1 teaspoon at a time, until icing is thick but easily spreadable. Divide icing evenly into two separate bowls. Keep one vanilla, adding cocoa powder to the other bowl to make chocolate icing; add more water one teaspoon at a time to match the same consistency as the white. Mix until smooth.

Decorating cookies: Using a small icing spatula, spread white icing onto one half of the flat side of the cookie, creating a straight edge down the middle. Set on parchment paper; allow icing to dry 10 minutes before icing the other side with chocolate icing.