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Phone (631) 543-8608

www.bakingcoach.com

Cell: (631) 885 - 4683

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

#1 Sugar Mixture

2 eggs (room temperature)

½ cup milk

#2 Extracts Lemon and Vanilla

#3 Flour Mixture

Here's how you do it:

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.

In a medium bowl, mix together melted butter and (#1sugars); add in eggs one at a time, stir in the milk, (#2 vanilla, and lemon extract). Combine (#3 Flour Mixture) 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.

Bake until edges begin to brown, about 15 - 20 minutes. Cool completely.

Icing

Here's what you need:

#6 - 1 lbs. powdered sugar Use whole box

#4 Vanilla flavored Corn syrup

1 tablespoon lemon juice

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

#5 Unsweetened cocoa powder

Here's how you do it:

Icing: Mix (#6 powdered sugar), (#4 vanilla corn syrup), lemon juice, and ½ cup of water until smooth. Gradually add additional water, 1teaspoon at a time, until icing is thick but easily spreadable. Divide icing evenly into two separate bowls. Keep one vanilla, adding (#5 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.