

Cookies for Santa: Day 4 Black & White Cookies

December 17, 2020 | Christmas Baking, Cookies, Daily Recipe, Holiday Treats, Homemade Gifts

Today's featured cookies are another bakery favorite...black & white cookies! These round cookies consist of dense cake bottoms that are iced with vanilla on one half and chocolate on the other. They originated in New York at Glaser's Bake Shop, which was run by Bavarian immigrants, where they were called Amerikaner. The cookies will keep in an airtight container at room temperature for up to 3 days. Be sure to place a piece of wax paper between the layers of cookies to prevent sticking.



Black & White Cookies

Ingredients:

Cookies:

- 4 cups flour
- ½ tsp baking powder
- ½ tsp salt
- 1 cup butter softened
- 1¾ cups sugar
- 2 eggs
- ½ tsp vanilla extract
- 1 cup milk

Icing:

- 2 ounces unsweetened chocolate(finely chopped)
- ⅓ cup water
- ¼ cup light corn syrup
- 5 cups powdered sugar

Preheat the oven to 375 degrees F. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt together; set aside. Beat the butter to lighten, about 30 seconds on medium, then add the sugar and beat until light and fluffy, about 3 minutes. Scrape down the sides of the bowl and add the eggs and the vanilla. Beat at medium speed until combined, about 30 seconds. With the mixer on low speed, alternately add the flour in four additions and the milk in three additions until just combined. Using a cookie scoop, place mounds of dough onto the prepared baking sheets about two inches apart. Lightly press each mound of dough into a circle. Bake until the edges of the cookies are set and light golden brown, about 20 minutes. Cool for 2 minutes on the baking sheets, then place on a wire rack to cool completely.

When ready to ice the cookies, place the chocolate in a medium, microwave safe bowl and microwave on 50% power for 30-second intervals until melted. Set aside. Bring the water and corn syrup to boil in a saucepan over medium heat. After it reaches a boil, remove from heat and whisk in the sugar and vanilla. Add ¾ cup of the icing to the bowl with the melted chocolate and whisk to combine.

Place wire racks over wax paper and use a small offset spatula to spread the vanilla icing onto half of each cookie. Place the finished cookies on the wire racks and let dry, approximately 15 minutes. When vanilla side is set, spread the chocolate icing on the other half of each cookie. Return the iced cookies to the wire racks and allow to set for at least 1 hour.

Yield: 2 dozen cookies