

All in One Bake Shop



Black and White Cookies

8566 Research Blvd
Austin, Texas 78758
(512) 371-3401 local
(866) 371-3401 toll free
www.allinonebakeshop.com
info@allinonebakeshop.com

These cookies are sold in most bakeries and delis in New York and the northeast. The cookie is more like a little cake – soft and tender. The cookie itself is not really sweet, but the icing makes up for any lack of sweetness. I made these cookies for the black and white themed dessert table for the Capital Confectioner's Day of Sharing in August. I tweaked a recipe and they turned out just like I remember. I made smaller versions of the cookies - about 3" across, but most of the ones that you will find in New York are 5" to 6" across. Maybe it was because they were so big – or the combination of vanilla and chocolate icing on one cookie, or the soft but sturdy cookie – I don't know, but these were always my favorite growing up. Enjoy!



Ingredients

Cookies

2 sticks butter – room temperature
2 C granulated sugar
1/2 tsp salt
1 tsp baking powder
2 large eggs
1 1/2 tsp vanilla bean paste
1 tsp pure lemon extract
4 C cake flour
1 C whole milk

Icings

1/4 C light corn syrup
1/3 C water
5 C powdered (also known as 10X or confectioner's) sugar
1 tsp vanilla extract
1/4 C black cocoa
Black gel/paste food color (optional but good to get a real black color)
Extra water

Make the cookies. Preheat oven to 350°. Line baking sheets with parchment paper and spray very lightly with pan spray. Cream butter and sugar, salt and baking powder together until light and fluffy. Add eggs, vanilla bean paste (substitute vanilla extract in the same amount if you do not have vanilla bean paste) and lemon extract and mix until fully combined. Scrape down the bowl. With the mixer on low speed slowly add the flour and the milk half at a time and wait before adding more until fully incorporated. The batter ends up being more like a thick cake batter than a cookie batter. Use a scoop, spoon or a small measuring cup to portion out the batter onto the baking sheets and position them about 2 inches apart since they will spread. Use the back of a spoon to spread the batter out so that it is a little less than 1/2" thick. Bake until barely golden around the edges. Remove from the oven and allow to cool before trying to remove the cookies. Once the cookies have cooked, **make the icing.** Bring the corn syrup and the water to a boil – stovetop or microwave. Add the powdered sugar (I like to use powdered sugar in plastic bags instead of from a box – it seems to have fewer lumps and incorporates easier) and mix using a wire whisk until it is a nice glaze consistency. Add the vanilla. Clear vanilla is best because it does not tint the icing at all – but any good quality vanilla extract is fine. The consistency that you are looking for with this icing is like glue. If you drop a dot of icing onto the counter, it should stay as a drop and not spread. Add a little bit more water if necessary to get to that consistency. There are different ways to ice these cookies – you can use a spatula and ice them, you can dip them or I found the easiest way is to put the icing (only half of it) into a squeeze bottle and squeeze out the icing onto the cookies. You ice the bottom flat side of the cookie – not the tops of these cookies. Ice all of the white halves first and then make the black icing by adding the black cocoa (and a couple of drops of food color) to the rest of the white icing. You will need to add a little bit of water to the icing to thin it to the glaze consistency. Repeat and ice the other side of the cookies with the chocolate icing. Let the icings set for a couple of hours before stacking the cookies on top of each other. Makes 96 small cookies or 24 giant ones! Store at room temperature.