



## Black and White Cookies Inspired by Zabar's

READY IN



32 min.

SERVINGS



32

CALORIES



168 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 10 oz cake flour — measure carefully
- ☐ 1 teaspoon plus
- ☐ 4 large eggs at room temperature
- ☐ 12.3 oz granulated sugar
- ☐ 2.5 tablespoons heavy cream
- ☐ 0.5 teaspoon kosher salt salted (if using butter, use only)
- ☐ 2 tablespoons milk as needed plus more
- ☐ 0.3 teaspoon vanilla butter & nut extract

- ☐ 1.8 cups powdered sugar (8 oz)
- ☐ 8 oz butter unsalted softened (2 sticks)
- ☐ 3 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon vanilla
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 tablespoons milk whole as needed plus more

## Equipment

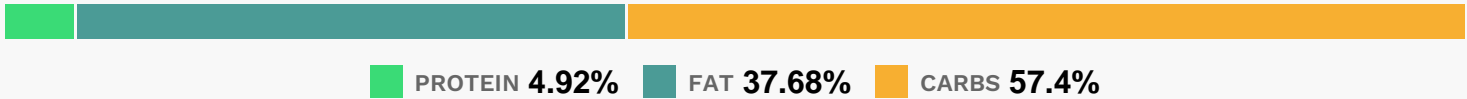
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 375 degrees F. Have ready two large baking sheets lined with parchment paper. Do not grease the pans because spray/butter will make the pans too slippery and the cookies may spread. With an electric mixer, beat the butter and sugar until smooth and creamy.
- ☐ Add the eggs one at a time, then gradually add the milk, followed by the extracts, salt and baking powder. Stir well to make sure the baking powder is evenly distributed. Stir in cake flour, then add remaining flour. Batter should not be dry, but it should hold its shape when you plop it out on the tray. Using a VERY generously heaping tablespoon, drop the dough onto the baking sheets spacing 2 inches apart.
- ☐ Bake for 12 minutes or until edges begin to brown.
- ☐ Remove from baking sheets and let cool. Set a decorating bag uncut and without a tip in a glass and pull sides down to make a little cuff. To make the white frosting, combine the powdered sugar, cream, milk and corn syrup in a bowl and stir until thick. Stir in corn syrup and vanilla.
- ☐ Add more milk, 1 teaspoon at a time, stirring until batter is thin, but still thick enough to pipe from a bag (a little thicker than glue).

- ☐
- Transfer to the decorating bag.Repeat the same steps with the black frosting recipe, only add the cocoa powder along with the powdered sugar.
- ☐
- Transfer to another decorating bag.When cookies are completely cool, turn them over so that the flat side is up. Snip the tip off the white decorating bag and pipe white icing over half of each cookie. Repeat with the black icing.
- ☐
- Let the cookies sit at room temperature or chill until icing is firm.

Nutrition Facts



Properties

Glycemic Index:11.69, Glycemic Load:11.85, Inflammation Score:-1, Nutrition Score:1.9586956660547%

Flavonoids

Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg Epicatechin: 0.92mg, Epicatechin: 0.92mg, Epicatechin: 0.92mg, Epicatechin: 0.92mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 167.51kcal (8.38%), Fat: 7.16g (11.01%), Saturated Fat: 4.24g (26.51%), Carbohydrates: 24.53g (8.18%), Net Carbohydrates: 24.14g (8.78%), Sugar: 17.7g (19.67%), Cholesterol: 40.21mg (13.4%), Sodium: 25.16mg (1.09%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 2.1g (4.21%), Selenium: 5.75µg (8.22%), Vitamin A: 233.26IU (4.67%), Manganese: 0.09mg (4.61%), Phosphorus: 31.65mg (3.17%), Vitamin B2: 0.05mg (2.71%), Copper: 0.04mg (2.07%), Vitamin E: 0.29mg (1.93%), Vitamin D: 0.27µg (1.8%), Calcium: 17.94mg (1.79%), Folate: 6.29µg (1.57%), Iron: 0.28mg (1.56%), Fiber: 0.39g (1.56%), Vitamin B5: 0.15mg (1.54%), Magnesium: 5.92mg (1.48%), Zinc: 0.21mg (1.4%), Vitamin B12: 0.08µg (1.33%)