



## Black & White Cookies

READY IN



80 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 2 tablespoons butter
- 0.5 cup buttermilk
- 2 oz chocolate chips dark
- 2 eggs
- 1 teaspoon lemon zest grated
- 3 cups powdered sugar
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 0.5 teaspoon vanilla

- 0.3 cup whipping cream
- 1 tablespoon whipping cream

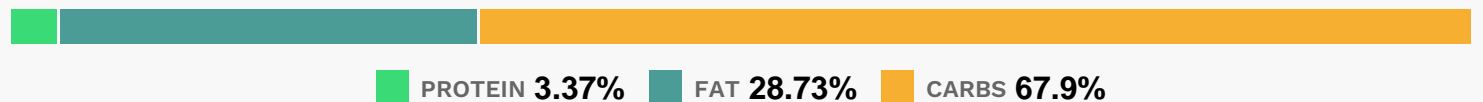
## Equipment

- bowl
- baking sheet
- oven
- microwave

## Directions

- Heat oven to 350F. In large bowl, stir cookie ingredients until batter-like dough forms.
- With medium cookie scoop or heaping tablespoon, scoop dough 3 inches apart onto ungreased cookie sheets.
- Bake 12 to 15 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets. Cool completely.
- Place powdered sugar in large bowl; set aside. In small microwavable bowl, microwave 1/4 cup cream and 2 tablespoons butter on High about 1 minute; stir until butter is melted.
- Add butter mixture and vanilla to powdered sugar; stir until mixture is smooth.
- In medium microwavable bowl, microwave chocolate chips and 1 tablespoon cream on High 1 minute; or until melted. Stir half of vanilla icing into melted chocolate mixture until smooth and well blended. If necessary, add additional cream to thin both vanilla and chocolate icing.
- For each cookie, turn cookie flat side up; spread chocolate icing in thin layer on half of cookie.
- Spread other half with white icing. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:1.29, Glycemic Load:0.08, Inflammation Score:-1, Nutrition Score:1.1604347850965%

## Nutrients (% of daily need)

Calories: 196.87kcal (9.84%), Fat: 6.34g (9.75%), Saturated Fat: 2.2g (13.74%), Carbohydrates: 33.68g (11.23%), Net Carbohydrates: 33.58g (12.21%), Sugar: 25.43g (28.25%), Cholesterol: 17.72mg (5.91%), Sodium: 106.48mg (4.63%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Protein: 1.67g (3.35%), Vitamin A: 200.27IU (4.01%), Vitamin B2: 0.05mg (2.75%), Selenium: 1.62µg (2.31%), Calcium: 18.34mg (1.83%), Phosphorus: 17.11mg (1.71%), Folate: 5.95µg (1.49%), Vitamin E: 0.22mg (1.45%), Vitamin B1: 0.02mg (1.31%), Vitamin D: 0.19µg (1.25%), Vitamin B12: 0.07µg (1.18%), Zinc: 0.16mg (1.06%), Vitamin B5: 0.1mg (1.04%), Iron: 0.18mg (1.02%)