



Favorite Black and White Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



8

CALORIES



280 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup equivalent buttermilk powder plus water (SACO)
- ☐ 0.3 cup hershey's cocoa powder dark unsweetened
- ☐ 1 teaspoon plus
- ☐ 1 large eggs at room temperature
- ☐ 0 oz flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 tablespoons heavy cream

- ☐ 1 teaspoon lemon zest fresh
- ☐ 0.5 pound powdered sugar ()
- ☐ 0.5 teaspoon salt
- ☐ 5.5 tablespoons butter unsalted softened
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract pure
- ☐ 2 tablespoons milk whole as needed plus more

Equipment

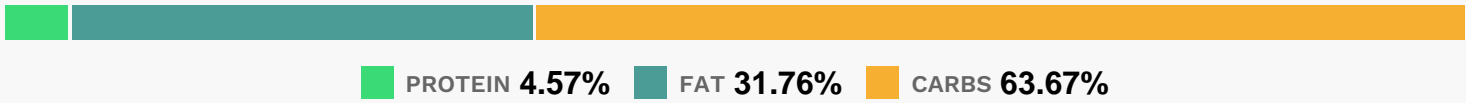
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Preheat oven to 350°F. Stir together flour, baking soda, and salt in a bowl and set aside. Beat butter and sugar in a large bowl with a hand held electric mixer until pale and fluffy. Beat in the lemon zest and vanilla, then add egg, beating until combined.
- ☐ Add the flour mixture and buttermilk mixture alternately by hand until you have a smooth batter. Spoon 1/4 cups of batter about 2 inches apart onto a large baking sheet lined with parchment.
- ☐ Bake in middle of oven until tops are puffed and pale golden, and cookies spring back when touched, 15 to 17 minutes.
- ☐ Transfer with a metal spatula to a rack and chill (to cool quickly), about 5 minutes (or let them cool at room temperature). Make the Black & White Icing.
- ☐ Whisk the powdered sugar, milk, cream, corn syrup and vanilla together in a large bowl. Measure out about 1/3 cup and put it in a separate bowl
- ☐ Add the cocoa powder and 1/2 teaspoon of water to the 1/3 cup that you measured out and stir until smooth. If the chocolate frosting seems too thick, thin it with a little water or milk.

Transfer the frosting to disposable decorating bags that do not have the tip snipped off. You won't need a decorating tip. When ready to use, snip off the tip of the decorating bags and pipe half moons of each flavor over the cookies.Makes about 8 to 10 cookies (I usually get 8)

Nutrition Facts



Properties

Glycemic Index:25.26, Glycemic Load:8.98, Inflammation Score:-3, Nutrition Score:3.800434783749%

Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 280.18kcal (14.01%), Fat: 10.24g (15.75%), Saturated Fat: 6.25g (39.08%), Carbohydrates: 46.18g (15.39%), Net Carbohydrates: 45.16g (16.42%), Sugar: 44.09g (48.98%), Cholesterol: 51.02mg (17.01%), Sodium: 253.85mg (11.04%), Alcohol: 0.34g (100%), Alcohol %: 0.59% (100%), Caffeine: 6.18mg (2.06%), Protein: 3.32g (6.64%), Phosphorus: 86.57mg (8.66%), Vitamin B2: 0.14mg (8.04%), Calcium: 76.02mg (7.6%), Vitamin A: 330.57IU (6.61%), Copper: 0.12mg (5.89%), Manganese: 0.11mg (5.54%), Selenium: 3.83µg (5.47%), Magnesium: 20.67mg (5.17%), Vitamin B12: 0.29µg (4.8%), Fiber: 1.02g (4.08%), Potassium: 142.42mg (4.07%), Zinc: 0.51mg (3.38%), Iron: 0.53mg (2.95%), Vitamin B5: 0.29mg (2.94%), Vitamin D: 0.38µg (2.54%), Vitamin E: 0.32mg (2.17%), Vitamin B1: 0.03mg (1.89%), Vitamin B6: 0.03mg (1.75%), Folate: 6.58µg (1.65%)