

Iconic Black & White Cookies



YIELD Makes about 8 cookies

ACTIVE TIME 25 min

TOTAL TIME 45 min

INGREDIENTS

1. For cookies

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup well-shaken buttermilk*
- Zest of an orange
- 1/2 teaspoon vanilla
- 1/3 cup (5 1/3 tablespoons) unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg

2. For icings

- 1 1/2 cups confectioners sugar
- 1 tablespoon light corn syrup
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon vanilla
- 1 to 2 tablespoons water
- 1/4 cup unsweetened Dutch-process cocoa powder

PREPARATION

1. Make cookies:

1. Preheat oven to 350°F.
2. Whisk together flour, baking soda, and salt in a bowl. Stir together buttermilk, orange zest, and vanilla in a cup.

3. Beat together butter and sugar in a large bowl with an electric mixer until light and fluffy, about 3 minutes, then add egg, beating until combined well. Mix in flour mixture and buttermilk mixture alternately in batches at low speed (scraping down side of bowl occasionally), beginning and ending with flour mixture. Mix until smooth.
4. Spoon 1/4 cups of batter about 2 inches apart onto a buttered large baking sheet (or parchment paper). Bake in the middle of the 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.

2. Make icings while cookies chill:

1. Stir together confectioners sugar, corn syrup, lemon juice, vanilla, and 1 tablespoon water in a small bowl until smooth. Transfer half of the icing to another bowl and stir in cocoa, adding more water, 1/2 teaspoon at a time, to thin to the same consistency as white icing.

3. Ice cookies:

1. Turn cookies flat sides up, then spread white icing over half of each and chocolate over the other half.

* Note that depending on the recipe, you can swap buttermilk for sour cream or yogurt. Essen Bakery in Philadelphia uses sour cream instead of buttermilk. *The New York Times* recipe includes 1/3 cup whole milk and 1/3 cup whole milk yogurt or sour cream.