



# BLACK & WHITE COOKIES- THE VALENTINE REMIX

ADAPTED FROM EPICURIUS

## INGREDIENTS

cookies-

- 1 1/4 cups all-purpose flour
- 1/2 t baking soda
- 1/2 t salt
- 1/3 cup well-shaken buttermilk
- 1/2 t vanilla
- 1/3 cup (5 1/3 T) unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg

icing -

- 1 1/2 cups powdered sugar
- 1 T light corn syrup
- juice from 1/2 and orange
- 1/4 t vanilla
- 1+ T water (optional)
- 2 T unsweetened cocoa powder
- pink food coloring

## DIRECTIONS:

1. Make cookies: Preheat oven to 350 degrees F.
2. Whisk together flour, baking soda and salt in a bowl. Stir together buttermilk and vanilla in a cup.
3. Cream butter and sugar in a large bowl with an electric mixer until pale and fluffy, about 3 minutes. Add egg, beating until combined. Mix in flour mixture and buttermilk mixture alternately in batches at low speed (scraping down the side of bowl occasionally), beginning and ending with flour mixture. Mix until smooth.
4. Scoop oval teaspoons of batter about 2 inches apart onto a buttered baking sheet or a baking sheet lined with parchment paper. Bake in the middle of the oven until tops are puffed and pale golden and cookies spring back when touched. About 7 minutes. Take out of the oven and cut out the cookies with a heart-shaped cookie cutter. Transfer to a wire rack, flipping so the flat side is on top.
5. Make icings while cookies chill. Stir together confectioners sugar, corn syrup, some orange juice, and vanilla in a small bowl until smooth, add a bit more orange juice as needed. Transfer half the icing to another bowl and stir in cocoa, adding more orange juice, 1/2 teaspoon at a time, to thin to the same consistency of white icing. Feel free to use water instead of orange juice for consistency. Add a drop of pink food coloring to the white and stir until evenly pink!
6. Turn cookies flat side up, then spread pink icing over half of each chocolate over the other half. Enjoy!