

DINNERLY



Black & White Cookies:

Bake an NYC Classic!



1h



2 Servings

The English drink tea with biscuits. Parisians drink strong espresso shots with croissants. And New Yorkers? They drink big cups of black coffee with black and white cookies. We might be biased, but we'd say New York is doing it right. Here's your chance to be a true New Yorker for the day (if you're not one already) with these addictively soft, cakey cookies designed for chocolate and vanilla lovers alike. We've got you cover

WHAT WE SEND

- 1 lemon
- 5 oz granulated sugar
- 2 (1 oz) sour cream ¹
- 5 oz self-rising flour ³
- ¼ oz baking soda
- 5 oz confectioners' sugar
- 3 oz chocolate chips ^{1,4}

WHAT YOU NEED

- 6 tablespoons butter, softened ¹
- 1 large egg ²
- 1½ teaspoons vanilla extract
- 3 tablespoons + 7 tsp milk ¹

TOOLS

- rimmed baking sheet
- parchment paper
- handheld electric mixer
- microwave

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

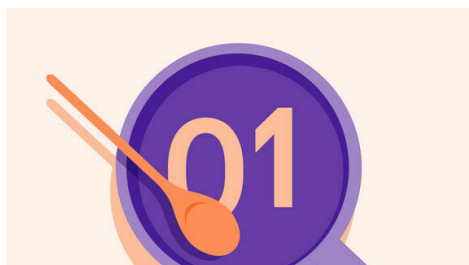
ALLERGENS

Milk (1), Egg (2), Wheat (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

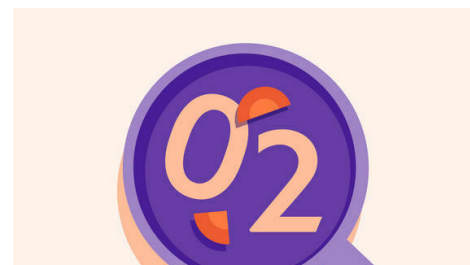
Calories 430kcal, Fat 19g, Carbs 63g, Protein 4g



1. Cream butter & sugar

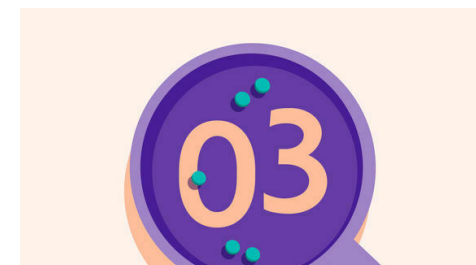
Preheat oven to 375°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

Finely grate ½ **teaspoon lemon zest** into a large bowl. Add ⅓ **cup granulated sugar** and **4 tablespoons softened butter** (see cooking tip!). Using a handheld electric mixer, beat on medium speed until well combined and pale in color, about 2 minutes.



2. Finish batter

To bowl with **butter mixture**, add **1 large egg** and **1 teaspoon vanilla**. Beat until combined, scraping down sides of bowl as needed. Add **all of the sour cream** and **2 tablespoons milk**; beat until combined. Add **flour** and ⅓ **teaspoon baking soda**; beat until just combined.



3. Bake cookies

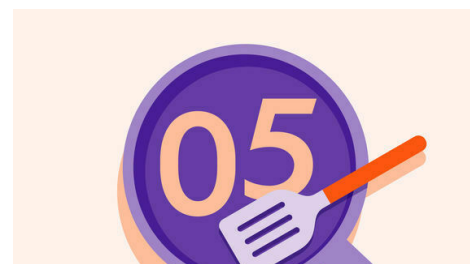
Scoop **6 cookies** (about 3 tablespoons batter each; see step 6!) onto prepared baking sheet, spaced 3 inches apart.

Bake on center oven rack until centers are firm and edges are just starting to brown, 10–13 minutes. Let cool to the touch on baking sheet, then transfer to a wire rack to cool completely until step 5.



4. Make vanilla frosting

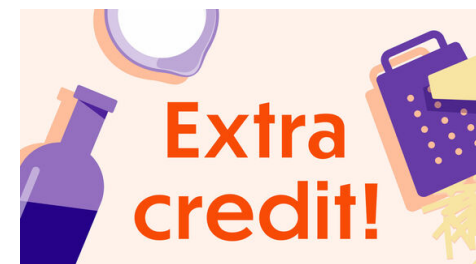
In a medium bowl, whisk to combine **confectioners' sugar**, **7 teaspoons milk**, **1 tablespoon softened butter**, and ½ **teaspoon vanilla** until thick but spreadable (thin with ½ teaspoon milk at a time, if needed).



5. Finish frosting & serve

In a separate medium microwave-safe bowl, microwave **chocolate chips** and **1 tablespoon milk** until melted, 30–60 seconds. Whisk in **1 tablespoon softened butter** until smooth.




Working on the underside of each **cookie**, frost one half with **vanilla frosting** and frost other half with **chocolate frosting**. Serve **black and white cookies** immediately. Enjoy!



6. Pro tip!

Use an ice cream scoop to portion out the batter in step 3.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**