

FRACTIONS CAN BE TASTY

Black-and-White Cookies

INGREDIENTS

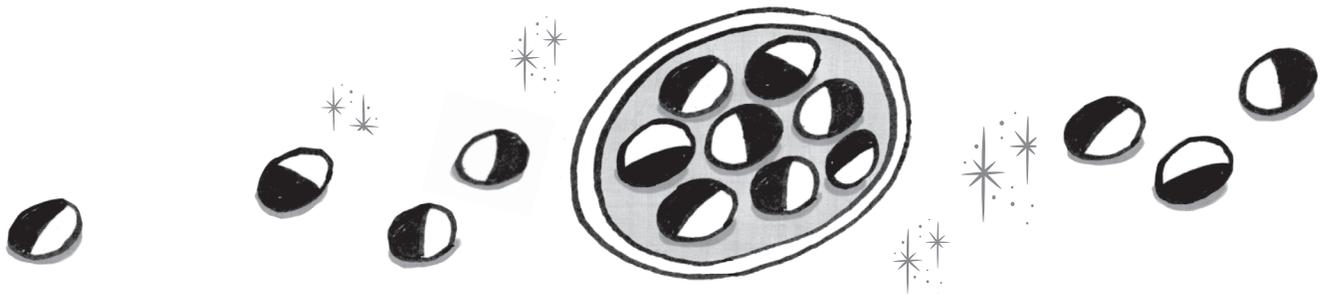
Cookies

- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{3}$ cup milk
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ teaspoon lemon extract
- 6 tablespoons unsalted butter
(room temperature)
- $\frac{1}{2}$ cup sugar
- 1 large egg



Icing

- 1 $\frac{1}{2}$ cups confectioners' sugar
- 4 tablespoons milk (divided)
- $\frac{1}{4}$ teaspoon vanilla extract
- $\frac{1}{4}$ cup unsweetened cocoa powder



INSTRUCTIONS

- Preheat oven to 375°F. Line a sheet pan with parchment paper or a silicone mat.
- In a medium bowl, mix flour, baking powder, and salt. Set aside.
- In a cup, combine the milk, vanilla extract, and lemon extract. Set aside.
- With an electric mixer (hand or standing), cream the butter and sugar together. Add the egg and beat until combined well. With the mixer on low, alternate adding half the flour mixture, then half the milk mixture, then the other half of the flour mixture, then the rest of the milk mixture, waiting until each batch is absorbed before adding the next.
- Using a soup spoon, place heaping spoonfuls of the dough 2 inches apart on the baking sheet. Bake for 15 minutes, until slightly puffed up and a toothpick comes out of the center clean.
- To make the icing, whisk together the confectioners' sugar with 3 tablespoons of milk. Pour half into a separate bowl, stir in the vanilla, and set aside. Add the cocoa powder and remaining 1 tablespoon of milk to the first bowl, and whisk until smooth.
- When the cookies are completely cool, frost half of each cookie with chocolate icing and half with vanilla. Let the glaze dry, then eat!
- Make different-colored icing to include more fractions.