

# Baker's Delight



## Fight Hunger In America With Bake Sales

(NAPSA)—Holding a bake sale can be a sweet way to help end childhood hunger.

In support of the national Share Our Strength's Great American Bake Sale campaign, sponsors Domino Sugar and C&H Sugar offer ways to save while baking fundraising treats. You can register to host a bake sale or simply redeem a coupon; you save money and Share Our Strength receives 10¢ for every coupon redeemed.

For more information, visit [www.dominosugar.com/bakesale](http://www.dominosugar.com/bakesale) or [www.chsugar.com/bakesale](http://www.chsugar.com/bakesale).

### Mini Black & White Cookies

#### Ingredients:

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup unsalted butter (1½ sticks), softened
- 1 cup Domino Granulated Sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- ¾ cup buttermilk

#### Icing:

- ¾ cups Domino Confectioners Sugar (1-lb box)
- 3 tablespoons light corn syrup
- 1 tablespoon lemon juice
- 2 teaspoons vanilla extract
- 4 to 6 tablespoons water
- ¾ cup Dutch-processed cocoa powder

#### Instructions:

**Cookies:** Preheat oven to 350°F. Line 4 cookie sheets with parchment paper. In a medium-size bowl, combine flour, baking soda and salt; set aside. In a large mixing bowl, cream butter, sugar, eggs and



vanilla until light and fluffy. Add flour mixture and buttermilk alternately to butter. Mix thoroughly; do not overmix.

Use a small cookie scooper or fill a pastry bag with batter. Drop 1-inch-round portions of batter, 2 inches apart, onto prepared cookie sheets. Bake 7 to 10 minutes or until edges are slightly golden and cookies spring back to the touch. Cool completely on wire rack before icing.

**Icing:** Mix sugar, corn syrup, lemon juice, vanilla and 4 tablespoons of water until smooth. Gradually add additional water, ½ teaspoon at a time, until icing is spreadable. Divide icing into 2 bowls. Keep one vanilla, add cocoa powder to the other to make chocolate icing; mix until smooth.

**Decorating cookies:** Using a small icing spatula, spread white icing onto one half of the flat side of the cookie, creating a straight edge down the middle. Set on parchment paper; allow icing to dry 10 minutes before icing the other side with chocolate icing.

Yields about 60 cookies.