Chocolate Frosted Cookies

2 cups cake flour

1 1/2 teaspoons baking powder

1/4 teaspoon salt

8 Tablespoons butter, softened

3/4 cup sugar

1 egg white

1 1/2 Tablespoons heavy cream

2 teaspoons vanilla

Frosting

3 cups milk chocolate chips

1 1/4 cups heavy cream

1/4 teaspoon salt

1 2/3 cups cocoa powder

1 1/4 cups powdered sugar

1 1/2 teaspoons vanilla

Beat butter and sugar until pale and creamy.

Beat in egg white, cream and vanilla.

Add flour, baking powder and salt.

Beat until just combined.

Roll into 1 T. size balls.

Place on silpat lined baking sheets.

Press balls with moistened fingers to create a 2" diameter disk.

Bake 8-10 minutes at 350.

Let cool completely on baking sheet.

For Frosting:

Microwave chocolate chips, cream and salt until melted.

Whisk cocoa, vanilla and sugar into chocolate.

Spoon 2 T. frosting on the flat side of each cookie.