Black and White Cookies

Cookies

1 3/4 cups flour

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/8 teaspoon salt

10 Tablespoons butter

1 cup sugar

1 egg

2 teaspoons vanilla

1/3 cup sour cream

Glaze

5 cups powdered sugar

7 Tablespoons whole milk

2 Tablespoons corn syrup

1 teaspoon vanilla

1/2 teaspoon salt

3 Tablespoons cocoa powder

Combine flour, baking powder, baking soda and salt.  In mixer, beat butter and sugar until fluffy.  Add egg and vanilla.  Beat 2 minutes.  Add flour mixture alternating with sour cream.  Scoop dough onto silpat lined baking sheets.  (I made 16 cookies.)  Bake 18 minutes at 350.  Cool completely.

Whisk sugar, 6 Tablespoons milk, corn syrup, vanilla and salt together for glaze.  Transfer 1 cup to another bowl and add cocoa and 1 Tablespoon milk.  Spread 1 Tablespoon of vanilla glaze on half of each cookie.  Let icing set for 15 minutes.  Cover other half of cookie with chocolate glaze.