



Checkerboard Cookies

Makes: 6 dozen cookies.

- 5 cups all-purpose flour
- ¼ tsp. salt
- 2 cups unsalted butter (4 sticks), softened
- 1 cup sugar
- 2 large eggs
- 2 tsps. Vanilla extract
- 3 tbsps. Dutch-processed unsweetened cocoa
- 1 large egg white

Make the dough: In a large bowl, beat the butter using a mixer set on medium-high speed until light and creamy. Gradually add the sugar and continue to beat until light and fluffy, add the eggs one at a time, beating well after each addition. Add the vanilla. Reduce the mixer speed to low and beat in the mix until a dough form. Remove half of the dough and set aside. Mix the cocoa into the remaining dough until fully incorporated. Pat the vanilla and the chocolate dough each into a 11-by-9-inch rectangle. Wrap each in plastic wrap and refrigerate until firm.

Make the checkerboards: brush the vanilla dough with egg white and place the chocolate dough on top. Press gently and cut in half lengthwise. Brush one half with egg white and stack the remaining half on top, making certain the vanilla and chocolate doughs alternate. Cut the resulting stack in half lengthwise. Set aside one half. Slice the other one into thirds lengthwise and turn the middle section upside down. Lightly brush the adjacent sides with egg white and gently press together to form a checkerboard-patterned log. Repeat with the set aside dough stack. Wrap each log in plastic wrap until firm.

Bake the cookies: Preheat the oven to 350°F. Line 2 baking sheets with parchment paper. Slice 2 checkerboard log crosswise into ¼ inch thick cookie. Place 1 inch apart on the prepared baking sheet baking sheets and bake, rotating the sheets halfway through, until firm –12 to 15 minutes. Transfer the cookies to wire racks to cool completely. Store in an airtight container for up to 1 week.