



Dairy Isle Checkerboard Icebox Cookies

Ingredients

Vanilla Dough

1 cup **Dairy Isle Unsalted Butter**
 1 cup Icing Sugar
 1/2 cup White Sugar
 1 Egg plus 1 Egg Yolk
 1 tsp Vanilla
 2 and 1/2 cups Flour
 1/2 tsp Salt

Chocolate Dough

1 cup **Dairy Isle unsalted butter**
 1 cup Icing Sugar
 1/2 cup White Sugar
 1 Egg plus 1 Egg Yolk
 1 tsp Vanilla
 2 cups Flour
 1/2 cup Cocoa Powder
 1/2 tsp Salt

Method

- **Vanilla dough:** Place the Dairy Isle unsalted butter, the icing sugar, and the white sugar in the bowl of a stand mixer with the paddle attachment. Mix until light and fluffy. Add the eggs and vanilla and mix well. Add the flour and salt and mix until the dough comes together. The dough will be very soft. Bring the dough together in a disc and wrap in Saran wrap. Place in the refrigerator for up to 2 hours.
- **Chocolate dough:** Place the Dairy Isle unsalted butter, the icing sugar, and the white sugar in the bowl of a stand mixer with the paddle attachment. Mix until light and fluffy. Add the eggs and vanilla and mix well. Add the flour, cocoa powder and salt and mix until the dough comes together. The dough will be very soft. Bring the dough together in a disc and wrap and Saran wrap. Place in the refrigerator for up to 2 hours.
- Lay out two pieces of parchment paper and Trace 12x14 rectangles. Remove the vanilla dough from the fridge and need lightly until it warms up and becomes pliable. Tear off small pieces of dough and place them inside the rectangle. Top with another piece of parchment paper and begin to roll until the dough comes together staying within that rectangle, remove the top piece and use a straight edge to square up the dough. Return to the refrigerator. Repeat with the method with the chocolate dough.
- Once the dough has chilled again remove from the refrigerator and place the vanilla dough on the counter in front of you, brush with water and top with the chocolate dough. Use a straight edge to cut the dough in half from left to right. Brush the top of the chocolate dough and top with the second piece ensuring that the vanilla is placed on the chocolate so you have alternating dough (vanilla, chocolate, vanilla chocolate).
- Using a straight edge cut in 1/2 inch strips lengthwise. You should have eight strips. Lay a strip down in front of you so that you can see the layers. Brush with water and top with the second strip being sure to invert the colors. Stack four layers, brushing with water between each layer, and then do another stack of four.
- If you would like as an option you can make another portion of either the vanilla or chocolate dough to create a border around your checkerboard. Follow the same method for rolling the dough out. Once it is chilled lay in front of you and brush it with water. Lay your stack on top, and bring the sides up around trimming as necessary. Turn over so that your seam is on the bottom and trim the edges. Return back to the refrigerator and let chill thoroughly before slicing.
- Slice the dough into one half inch slices and place on a parchment lined baking sheet. Preheat and oven to 350° and bake the cookies for 12 to 14 minutes.