

# TRICOLORE COOKIES

(ITALIAN RAINBOW COOKIES)

## Ingredients:

- 8 oz almond paste
- 1 cup sugar
- 4 eggs
- 1 ½ cups butter, softened
- 1 tsp almond extract
- 2 cups flour
- Green and red food coloring
- ¼ cup seedless raspberry jam
- ¼ cup apricot preserves strained
- 8 oz semi sweet chocolate
- 4 tbsp milk

## Procedure:

1. Preheat the oven to 350 degrees F.
2. Mix almond paste, sugar and eggs in a large bowl with an electric mixer at high speed until smooth and well blended. Add butter and almond extract, blending until smooth. Add flour and continue to mix at high speed until smooth and fluffy.
3. Divide mixture into 3 parts (1 ½ cups each). Leave the first one plain; add green food coloring to the second and red coloring to the third.
4. Butter and flour three 9-by-12-inch jelly roll pans or rimmed baking sheets and line with parchment paper.
5. Spread the batter in the prepared pans (one pan for each color). Bake for 8 to 10 minutes or until edges are just beginning to brown. Let cool slightly then invert onto wire rack and remove pans. Turn layers right-side up and cool completely.
6. Place the green layer on a large cutting board or baking sheet and spread with raspberry jam. Next place plain layer on top of jam and spread with apricot jam, then top with red layer. Cover the assembled layers with plastic wrap and top with one of the empty pans. Place several heavy cans on top to weigh down the layers. Refrigerate at least 4 hours or overnight.
7. Remove the cans and plastic wrap. Melt the chocolate with the milk and pour over top and sides of layers. Let set slightly. Scrape wavy lines into the chocolate with a fork; let cool a few more minutes until the chocolate is mostly set but still slightly tacky. Cut into 1 inch squares.