

## **Rainbow (cake) Cookies**

Makes 2 dozen (cake) cookies; 2 ½ hr. prep time; 20 min cook time.

### **INGREDIENTS**

- 3 ¼ cups all-purpose flour
- 1 ¾ cup plus 1 ½ tsp. granulated sugar, divided
- 1 teaspoon salt
- Nonstick baking spray
- 2 cup (4 sticks) unsalted butter, softened
- 6 large eggs, yolks and whites separated
- 1 tablespoon almond extract
- Red and green food coloring
- 2/3 cup seedless raspberry jam
- 2 cups semisweet chocolate chips

### **DIRECTIONS:**

1. Preheat oven to 350°F with racks in upper and lower third of oven. Lightly grease 3 9x13 inch baking pans with nonstick spray; line the bottoms with parchment paper. Set aside.
2. Beat butter and 1 ¾ cups of sugar on medium until well combined (using stand mixer with paddle attachment, about 3 minutes). Add egg yolks one at a time, beating well on medium after each addition. Stir in almond extract and salt. On low, gradually add flour and beat until just combined. Set aside.
3. Using a handheld mixer, in a large bowl, beat the egg whites on medium until foamy, about 30 seconds. Continue beating, gradually adding the remaining 1 ½ tbsp sugar. Beat until stiff peaks form, 1 -2 minutes.
4. Fold one third of egg whites into batter with rubber spatula, until just combined. Fold in remaining whites until batter is smooth and fully combined.
5. Divide batter evenly in three medium bowls. Add 3-4 drops of red food coloring to first bowl, add 3-4 drops of green to second. Stir the colored batter until uniform in color.
6. Spread the batter from each bowl into the prepared baking pans, keeping colors separate. Bake until

- cakes are set and dry on top, 14-16 minutes. Cool the cakes completely in the pans, about 30 minutes.
7. Turn the green layer out onto a parchment paper-lined baking sheet; peel off parchment paper on the bottom side of cake and discard. Spread the top (formerly the bottom) of the cake evenly with 1/3 cup of raspberry jam. Invert the uncolored cake layer directly on top of the jam covered green layer, peel off parchment paper and discard. Spread top of this layer with 1/3 cap jam. Invert the red layer directly on top of the jam covered, uncolored layer. Peel off the parchment paper and discard. Cover the top and sides of the cakes with plastic wrap. Chill at last 30 minutes (may be chilled overnight).
  8. Unwrap cake. Place chocolate in a medium microwave safe bowl. Microwave in 30 second intervals, stirring after each 30 seconds, until the chocolate is fairly smooth with some unmelted chocolate bits remaining. Remove from microwave, stir until chocolate is completely melted and smooth.
  9. Spread half of the chocolate evenly over the top of the cake. Refrigerate until chocolate is set, about 30 minutes.
  10. Invert cake onto cutting board and discard the parchment paper. Remelt the chocolate in 15 second intervals in the microwave until smooth. Spread the remaining chocolate evenly over the top of the cake. Using a fork, create long wavy patterns in the chocolate across the cake top. Chill until chocolate is set, about 30 minutes.
  11. Warm a chef's knife under hot water and dry. Cut the cake into 24 pieces, warming the knife each time or as needed.
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THESE COOKIES ARE BEAUTIFUL AND DELICIOUS. They are a holiday favorite.