

Italian Rainbow Cookies

INGREDIENTS

- 2 cups flour
- 1 cup sugar
- 2 tsp Baking Powder
- 12.5 oz can Almond FILLING (not paste!)
- 3 sticks unsalted butter, softened
- 5 eggs
- 3 tsp pure almond extract
- 1 tsp rum extract
- 10 oz Bakers Chocolate, to melt
- Red, Yellow, Green Food Coloring
- Strawberry Jelly/jam (or other preferred flavor)

CHEFTINI.COM



DIRECTIONS

1. Preheat oven to 350°F. Sift flour and baking powder, then prepare pans with non-stick spray.
2. Cream softened butter and sugar for 2-3 minutes. Mix in almond filling and extracts, then add eggs one at a time. Gradually incorporate the flour mixture until fluffy, avoiding overmixing.
3. Evenly divide batter into three bowls. Color one with red, one with yellow and another with green. Mix well then pour each colored batter into separate greased pans and bake for about 15 minutes.
4. Let layers cool slightly, then assemble: place the red layer on a board, spread with strawberry jelly, add the yellow layer, more jelly, and top with the green layer. Cover and weigh down for a few hours.
5. Melt chocolate and pour half over the top layer; freeze for 10 minutes. Flip and spread remaining chocolate on the bottom layer.
6. Cut cookies into strips

