



Name

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Recipe Title

Italian Rainbow Cookies

Recipe Ingredients

3 cups of flour
3 cups of sugar
6 sticks of butter
12 eggs
6 ounces of almond extract
Red and green food coloring
Raspberry and apricot preserves
chocolate chips
6 – 9x11 aluminum pans

Recipe Instructions

Prep:

Preheat oven to 350
Grease and flour 6 9X11 aluminum, disposable pans

For the batters:

For the first layer (White):

Combine 1 cup of flour, 1 cup of sugar, 2 sticks of melted butter, 4 eggs and 2 ounces of almond extract in a mixing bowl.
Once combined, divide batter evenly between 2 9x11 aluminum pans.

For the second layer (Green):

Combine all ingredients from the first layer and add green food coloring till you get a shade of green to your liking.
Once combined divide evenly between the next 2 aluminum pans

For third (Red):

Combine the same ingredients and add red food coloring till you get a shade of red to your liking.
Divide between last 2 aluminum pans.

Bake:

Bake each layer for 15-20 minutes or until you have a spongy consistency and edges are golden brown.

Assemble the cookies:

On a cookie sheet with wax paper, put one of the red layers down, spread a thin layer of apricot or raspberry preserves and layer the white on top. Add the other preserve on top of white and layer the green.
Repeat the same steps for the second cookie sheet.
You should get two sets of the layered sheets.
Melt chocolate chips and spread a thin layer to the top sides of both sheets.
Refrigerate until hardened
Take out of the fridge, flip the sheets and add chocolate on the other top side.
Refrigerate again until hardened.
Remove one sheet from the fridge and cut into strips vertically and then horizontally. Repeat with second

sheet. You should end up with even cubes when fished cutting.