



Rainbow Cookies

READY IN



45 min.

SERVINGS



96

CALORIES



60 kcal

DESSERT

Ingredients

- 12 ounces almond paste chopped (not marzipan)
- 4 ounces bittersweet chocolate melted chopped
- 6 large eggs separated
- 2.8 cups flour all-purpose
- 1 teaspoon drop natural food coloring green
- 0.8 cup orange marmalade
- 1 teaspoon food coloring red
- 1 teaspoon salt
- 1.3 cups sugar divided

- 2 tablespoons butter unsalted cubed at room temperature

Equipment

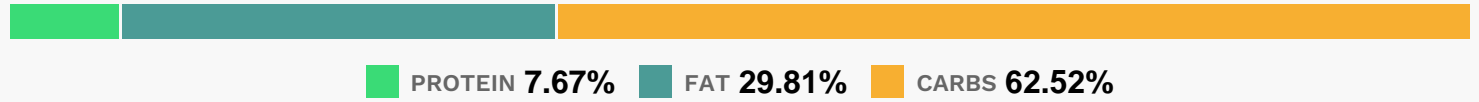
- bowl
- frying pan
- baking sheet
- oven
- whisk
- aluminum foil
- pastry brush

Directions

- Preheat oven to 350° Line three 13x9x2" metal baking pans with foil, leaving overhang; grease with 2 tablespoon butter; set aside. Put egg whites in bowl of a stand mixer fitted with a whisk; beat until soft peaks form. Slowly add 1/3 cup sugar, beating until stiff peaks form.
- Transfer to a large bowl; cover; chill. Using the paddle attachment, beat almond paste and remaining sugar on medium-low until incorporated, 4–5 minutes. Increase speed to medium-high; gradually add remaining butter. Beat until fluffy. Beat in yolks, then flour and salt. Fold in whites in 2 additions. Divide batter evenly among 3 bowls.
- Mix red coloring into 1 bowl and green coloring into second bowl; leave third bowl plain.
- Spread 1 bowl of batter into each prepared pan; smooth tops.
- Bake, rotating pans halfway through, until just set, 9–11 minutes.
- Let cool in pans.
- With a pastry brush, spread half of marmalade over green cake. Using foil overhang, lift plain layer out of pan. Invert onto green layer; discard foil.
- Brush remaining marmalade over plain layer. Lift red layer out of pan; invert onto plain layer and cover cake with foil.
- Top with a 13x9x2" pan. Weigh down pan with several heavy canned goods to compress cake layers. Refrigerate at least 4 hours and up to 1 day.
- Remove cans, top pan, and foil.
- Transfer cake to a waxed paper-lined baking sheet.

- Spread half of chocolate over cake in a thin layer. Freeze for 10 minutes. Cover with waxed paper, invert the baking sheet on top, and flip cake. Uncover and glaze with remaining chocolate. Freeze 10 additional minutes.
- Trim cake to 12x8".
- Cut crosswise into six 2"-wide strips.
- Cut each strip crosswise into 96"-wide cookies. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index: 1.51, Glycemic Load: 3.92, Inflammation Score: -1, Nutrition Score: 1.532608686258%

Nutrients (% of daily need)

Calories: 59.51kcal (2.98%), Fat: 2.01g (3.1%), Saturated Fat: 0.61g (3.79%), Carbohydrates: 9.49g (3.16%), Net Carbohydrates: 9.11g (3.31%), Sugar: 6.01g (6.68%), Cholesterol: 12.32mg (4.11%), Sodium: 30.63mg (1.33%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.33%), Manganese: 0.07mg (3.6%), Vitamin E: 0.53mg (3.52%), Selenium: 2.46µg (3.51%), Vitamin B2: 0.05mg (2.85%), Folate: 10.84µg (2.71%), Phosphorus: 22.44mg (2.24%), Vitamin B1: 0.03mg (2.19%), Copper: 0.04mg (2.04%), Iron: 0.36mg (1.99%), Magnesium: 7.91mg (1.98%), Fiber: 0.38g (1.52%), Vitamin B3: 0.28mg (1.38%), Calcium: 10.18mg (1.02%)