



Rainbow Cookies

READY IN



60 min.

SERVINGS



48

CALORIES



124 kcal

DESSERT

Ingredients

- 8 ounces almond paste canned
- 0.3 cup apricot preserves
- 1 cup butter softened
- 4 eggs separated
- 2 cups flour all-purpose
- 6 drops drop natural food coloring green
- 0.3 cup raspberry jam red seedless
- 6 drops food coloring red
- 6 ounces semi chocolate chips

- 1 cup sugar

Equipment

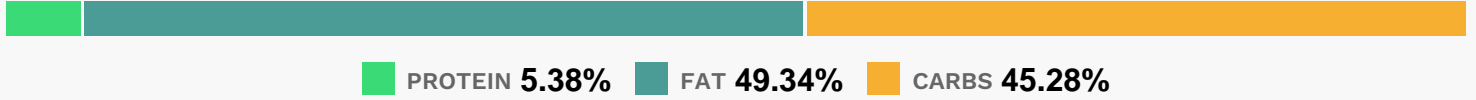
- bowl
- frying pan
- baking sheet
- oven
- knife
- wire rack
- plastic wrap
- baking pan
- microwave
- cutting board

Directions

- Grease the bottoms of three matching 13-in. x 9-in. baking pans (or reuse one pan). Line the pans with waxed paper; grease the paper.
- Place almond paste in a large bowl; break up with a fork. Cream with butter, sugar and egg yolks until light and fluffy. Stir in flour. In another bowl, beat egg whites until soft peaks form. Fold into dough, mixing until thoroughly blended.
- Divide dough into three portions (about 1-1/3 cups each). Color one portion with red food coloring and one with green; leave the remaining portion uncolored.
- Spread each portion into the prepared pans.
- Bake at 350° for 10-12 minutes or until edges are light golden brown.
- Invert onto wire racks; remove waxed paper.
- Place another wire rack on top and turn over. Cool completely.
- Place green layer on a large piece of plastic wrap.
- Spread evenly with raspberry jam. Top with uncolored layer and spread with apricot jam. Top with pink layer. Bring plastic wrap over layers. Slide onto a baking sheet and set a cutting board or heavy, flat pan on top to compress layers. Refrigerate overnight.

- The next day, melt chocolate in a microwave; stir until smooth.
- Spread over top layer; allow to harden. With a sharp knife, trim edges.
- Cut into 1/2-in. strips across the width; then cut each strip into 4–5 pieces. Store in airtight containers.

Nutrition Facts



Properties

Glycemic Index:5.21, Glycemic Load:6.45, Inflammation Score:-2, Nutrition Score:2.5299999986006%

Nutrients (% of daily need)

Calories: 124.21kcal (6.21%), Fat: 6.92g (10.64%), Saturated Fat: 3.46g (21.62%), Carbohydrates: 14.28g (4.76%), Net Carbohydrates: 13.61g (4.95%), Sugar: 8.59g (9.55%), Cholesterol: 24.02mg (8.01%), Sodium: 37.6mg (1.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.05mg (1.02%), Protein: 1.7g (3.4%), Manganese: 0.13mg (6.27%), Vitamin E: 0.81mg (5.43%), Selenium: 3.52µg (5.03%), Vitamin B2: 0.07mg (3.99%), Copper: 0.08mg (3.96%), Folate: 15.05µg (3.76%), Phosphorus: 35.8mg (3.58%), Magnesium: 14.18mg (3.54%), Iron: 0.62mg (3.46%), Vitamin B1: 0.05mg (3.19%), Vitamin A: 142.28IU (2.85%), Fiber: 0.67g (2.7%), Vitamin B3: 0.41mg (2.05%), Zinc: 0.25mg (1.69%), Calcium: 14.94mg (1.49%), Potassium: 49.09mg (1.4%), Vitamin B5: 0.1mg (1.01%)