



Rainbow Cookies

INGREDIENTS

- 2 cups unsalted butter, at room temperature
- 6 large eggs separated (I personally like to use Jumbo eggs)
- 1 1/3 cup granulated sugar
- 12 ounces of almond paste, chopped in cubes
- 2 3/4 cups all-purpose flour
- 1 teaspoon red food coloring
- 1 teaspoon green food coloring
- 1 teaspoon kosher salt
- 3/4 cup of marmalade heated and strained
- 8 ounces of bitter sweet chocolate melted
- Special Equipment: 3 13X9X2” metal baking pans

PREPARATION

1. Preheat oven to 350°F. Line three baking pans with tin foil and grease bottom with butter. (An alternative is using a butter spray.)
2. In stand mixer, whisk egg whites till soft peaks are formed. Gradually add 1/3 cup of sugar to the egg whites and beat until stiff peaks are formed. Transfer to an alternate bowl, cover, and place in the fridge to chill.



PREPARATION CONTINUED

3. In stand mixer, beat almond paste and remaining sugar at a medium speed until fully combined. Gradually add butter to the mixture. Beat until light and fully.
4. To this mixture beat in egg yolks, flour, and salt. Once fully combined, fold egg whites gradually into the batter.
5. Divide the batter into three bowls. One bowl will remain plain. Add red food coloring to the second bowl and green food coloring to the third.
6. Spread each batter into a respective pan. Bake in oven for 9-11 minutes or until just set.
7. Once cooled in the pans, spread with a pastry brush half the heated/ strained marmalade over a layer. Flip/ place a second layer on top. Repeat the process with spreading the last half of marmalade over the second layer and flipping/ placing the third layer on top.
8. Top with a baking pan and weigh down with several canned goods to compress the cake layers. Refrigerate for at least 4 hours (I personally recommend overnight).
9. Once chilled and compressed, remove the cans and pan and spread half of the chocolate over the top layer of the cake. Freeze for about 10 minutes to ensure chocolate is set. Flip cake and repeat the same process so that both sides are glazed with chocolate.
10. Now it is time to slice these cake cookies into bite size pieces.