

Cookies for Santa: Day 6 Italian Rainbow Cookies

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Cookies for Santa Day 6: Italian Rainbow Cookies

Today's cookie selection is another bakery favorite...the traditional Italian Rainbow Cookie.

These cookies were introduced to the United States by Italian immigrants in the 1900s. In a nod to their native country, they consist of 3 layers representing the Italian flag: red, white, and green. The layers are more of an almond cake than a cookie, and they are coated with chocolate ganache. The final addition are chocolate sprinkles pressed onto the sides. I find it easy to apply the sprinkles by adding them to the base of the ganache covered layers and lifting the wax paper that the layers are sitting on to adhere the sprinkles to the sides. Another helpful hint is to refrigerate the layers before slicing the cookies with a serrated knife, since the cookies are much easier to slice when they are cold. I keep these cookies in the refrigerator where they will stay fresh for a long time (and they are delicious when they're slightly chilled).



Ingredients

- 4 large eggs
- 1 cup sugar
- 3-1/2 oz almond paste, cut into small pieces
- 1 cup all-purpose flour
- 1 cup butter, melted and cooled
- 1/2 tsp salt
- 1/2 tsp almond extract
- red gel food coloring
- green gel food coloring
- 1/4 cup seedless raspberry jam
- **GLAZE:**
- 1 cup semisweet chocolate chips

- 1 tsp shortening
- Chocolate sprinkles

Preheat oven to 375°. Beat the eggs and sugar for 3 minutes until thick. Gradually add almond paste; mix well. Beat in the butter, salt and extract. Gradually add the flour and mix to combine. Divide batter into thirds. Tint one portion red and one portion green. Spread each one into a well-greased half baking sheet. Bake 7-11 minutes or until a toothpick inserted in center comes out clean and edges begins to brown. Cool 10 minutes in the pans before removing to wire racks to cool completely. When the layers are cooled, put the red layer on waxed paper; spread with 2 tablespoons jam, top it with the plain layer and remaining jam. Add green layer and gently press. Using a sharp knife, trim sides. Melt the chocolate chips and shortening in a microwave at 30 second intervals. (about 1 minute). Mix until smooth. Spread half over green layer and down sides. Drag the tines of a fork over the top to make a decorative pattern in the chocolate. Add sprinkles to sides, pressing gently. Refrigerate 20 minutes or until set. With a serrated knife, cut rectangle lengthwise into fourths. Cut each portion into 1/4-in. slices.

Makes about 5 dozen

Note: You can substitute Nutella for jam for a chocolatey version.





PS....they make a great homemade gift when packed on a festive doily in a decorative tin.



Rainbow Cookies and Cookie Dough Bites



Cookies and Candy packed in a festive tin make a great homemade gift!

For a special holiday twist, try my Rainbow Cookie Cake! The recipe is available on the recipe card tab on my homepage.



Rainbow Cookie Cake