

Italian Rainbow Cookies

Makes 8 dozen

1 package or can (7 or 8 oz) almond paste
1 cup (2 sticks) unsalted butter
1 cup sugar
4 large eggs, separated
1 teaspoon almond extract
2 cups unsifted all-purpose flour
Red and green food coloring
¼ cup seedless raspberry jam
¼ cup apricot preserves
1 package (6 oz.) semi-sweet chocolate pieces

1. Grease bottom and side of microwave safe 13x9x2-inch baking dish; line with waxed paper, grease.
2. In a large bowl, with electric mixer, beat almond paste, butter, sugar, egg yolks and almond extract until fluffy; stir in flour. In a small bowl, beat egg whites until soft peaks form; stir into almond paste mixture.
3. Place 1-1/3 cups of the batter in each of two small bowls. Add red food color to one and green food color to the other. Spread red batter in prepared dish. Microwave on **MEDIUM** 5 minutes, rotating dish after 2 minutes more.* Holding edge of waxed paper, lift layer onto wire rack. Reline dish, and microwave in turn, the green batter and what batter as above. Cool completely.
4. Invert green layer; spread with raspberry jam. Add white layer; spread with apricot preserves. Top with red layer; cover set heavy pan on top refrigerate.
5. Next day, in a small glass bowl, microwave chocolate pieces on HIGH 3 minutes, stirring once; spread over red layer; trim edges. Let chocolate set slightly; cut crosswise into 1-½-inch strips, cut each into four pieces.

"Note: recipe was tested on 600-to-700-watt microwave ovens."

Donna's Notes: Depending on your microwave, it may take more or less time. If purchasing almond paste, I recommend one packaged in foil wrap and boxed. To make [homemade almond paste](#), I followed a recipe by King Arthur Flour.