

Rainbow Cookies

★★★★★ Rated 5.0 stars by 1 users

Author:

Chef Sahera

Cook Time

20-25 minutes

Total Time

1 hour 55 minutes

Prep Time

30 minutes

Chill Time

1 hour

Learn to make delicious rainbow cookies with almond-flavored cake layers, vibrant colors, and rich chocolate. They're perfect for special occasions or just to indulge your sweet tooth!--



Ingredients

- 13 oz **unsalted butter**, softened
- 13 oz **granulated sugar**
- 17 oz **almond paste**
- 17 oz **eggs**
- 6oz **all-purpose flour**
- Red/pink and green **food coloring**
- Raspberry jam
- 9 oz **semisweet chocolate**, melted

Directions

Step 1: Preheat and Prep

1. Preheat your oven to 350°F (175°C). Line three 9x13-inch baking pans with parchment paper.

Step 2: Cream Butter, Sugar, and Almond Paste

1. In a large mixing bowl, cream together the softened butter, granulated sugar and almond paste until light and fluffy.

Add in the Eggs

1. Slowly add in your eggs while incorporating well after each addition.

Step 3: Fold in Dry Ingredients

- 1 oz **peanut oil**

1. Gradually add the flour and mix until just combined.

Step 5: Divide and Color

1. Divide the batter evenly into three bowls. Leave one portion plain, color one red/pink, and the other green with food coloring. Mix each until the colors are uniform.

Step 6: Bake the Layers

1. Spread each batter evenly into the prepared pans. Bake for 10–12 minutes or until the edges begin to pull away from the sides. Cool completely on wire racks.

2. Step 7: Layer with Jam

3. Place the green or pink layer on a large sheet of parchment paper or a cutting board. Spread a thin layer of raspberry preserves over it. Top with the plain layer and spread raspberry jam or preserves on top. Finish with the last layer.

Step 9: Add Chocolate

1. Add oil to chocolate and melt. (I prefer melting over a double boiler). Pour melted chocolate over cake and allow it to set completely.

Step 10: Slice and Serve

1. Once the chocolate is firm, trim the edges to create clean sides. Cut into small rectangles or squares and serve!

Recipe Note

Tips for Success

Use parchment paper: It makes removing the delicate layers much easier. Strain the jam: This ensures a smooth, even layer without lumps. Chill thoroughly: Compressing and chilling the layers helps them stay together when slicing.

Essential Tools(affiliate links): Kitchen Scale | Stand Mixer

Sweetness Society Supplies—, Parchment Paper | Rubber Spatula | Metal Bowls | Offset Spatulas | Cake Boards

Other Recipes

The Ultimate Sweet Potato Pie
Easy Pie Crust Recipe

Best Homemade Apple Pie
Homemade Dinner Rolls