

Hannukah Rainbow Cookies

Credit: [North Shore to South Bay \(https://www.northshoretosouthbay.com/post/hannukah-rainbow-cookies\)](https://www.northshoretosouthbay.com/post/hannukah-rainbow-cookies)

These cookies are dense, chewy, and super almondy.

INGREDIENTS:

- 4 eggs, separated
- 1 cup sugar
- 8 oz almond paste
- 2 ½ sticks butter, softened
- 1 ½ teaspoon almond extract
- 1 teaspoon vanilla extract
- ½ teaspoon kosher salt
- 2 cups all purpose flour
- Blue gel food coloring
- Teal gel food coloring
- Blackberry jam
- 1 cup semisweet chocolate chips

PREPARATION

1. Preheat the oven to 350°F.
2. In the bowl of a stand mixer, beat the eggs whites on medium-high speed until they form stiff peaks.
3. While still beating the egg whites, add 1/4 cup sugar a little at a time, until the egg whites turn glossy. Transfer to another bowl.
4. In the bowl of the stand mixer, beat together the almond paste and the remaining 3/4 cup sugar. Start this on a low speed and increase as it begins to combine. This step will take some time, probably about 5 minutes.
5. Add in the butter and beat until pale and fluffy. Do not overbeat here or the mixture will start to break. If this happens, do not worry, it will come back together when you add the flour.
6. Add yolks and almond extract and vanilla extract and beat until combined well, about 2 minutes. Reduce speed to low, then add flour and salt and mix until just combined.
7. Take one third of the egg whites and fold into the batter. This will lighten the batter enough to fold in the rest of the egg whites without deflating them too much.



8. Fold in the next third of the egg whites, and then the final third. Divide the batter into 3 separate bowls. Using gel food coloring, dye one bowl blue and one bowl teal, leaving the last bowl white.
9. Line a 9x9 inch baking pan with parchment paper. Pour the white batter into the pan and bake for 10–12 minutes.
10. After it is done, flip out onto a wire cooling rack. Bake the other two layers.
11. Once all the layers are baked, spread a layer of jam over the top of the blue layer of cake. This jam layer should be very thin! Place the white layer on top of the blue and spread jam on top of the white layer. Place the teal layer on top of the white.
12. Now comes the most important part. If you want nice even layers, place a cookie sheet on top of the cakes and place 3–4 cookbooks on top of the cookie sheet. Let the cakes sit like this for at least an hour!
13. Melt the chocolate chips in 30 second intervals in the microwave. Spread over the top of the layered cakes and place in the freezer for 15–20 minutes.
14. Once the top layer of chocolate is solid, flip over and spread the chocolate over the bottom. Place in the freezer for an additional 15 minutes.
15. Once the chocolate is hardened, slice into 3 inch long and 1 inch wide cookies. Serve or store in an airtight container in the refrigerator.



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