

NEAPOLITAN COOKIES

1 lb. almond paste, at room temperature
1 1/4 cups (3 sticks) unsalted butter, at room temperature
1 cup sugar
4 large eggs, at room temperature
2 cups flour
Red and green food coloring (about 9-10 drops each, depending on the desired depth of color)
Approx. 1/2 cup apricot preserves
Approx 1/4 cup seedless red raspberry jam
Approx. 6 oz. semi-sweet chocolate morsels

Preheat oven to 325 degrees. Grease the bottoms of three 13 x 9 x 2 pans with cooking spray. Line bottoms of pans with wax paper.

Using fork, break up almond paste into small pieces in a large mixing bowl. Add butter. Blend at slow-to-medium speed using electric mixer until well combined. Add in sugar and eggs at medium speed until light and fluffy. Beat in flour one cup at a time at medium speed until well combined. Once incorporated, mix at high speed until no lumps remain.

Divide the batter into three batches (about 1 1/2 cups each) in three separate bowls. Mix red food coloring into one batch and green into the second batch. Leave the third batch plain. Pour each batch into separate pans. Smooth tops with rubber spatula.

Bake cake layers for 10-12 minutes until edges are golden brown. Let cool, then gently flip the green layer onto a separate pan of the same size without breaking. Peel off any remaining wax paper from the top. Spread thin coat of raspberry jam evenly over the green layer. Gently flip the plain layer onto a separate pan and slide carefully onto the raspberry-coated green layer. Spread thin coat of apricot preserves evenly over the plain layer. Gently flip the pink layer onto a separate pan and slide carefully onto the apricot-coated plain layer.

Cover cake with wax paper. Set a heavy flat pan on the cake to weigh it down. Top with two or three soup cans for extra weight. Refrigerate overnight.

Following day: In top of double boiler, melt chocolate. Spread over the top of the cake (keep this layer thin or it will splinter when cut). Let cool. When chocolate layer hardens, flip over and repeat on the bottom of the cake. Let cool. Cut the cake into bars, sized to preference.