

RECIPE

Transgender Flag Cookies



Makes **64 cookies**

Ingredients

- 272 g almond paste (9.6 oz)
- 300 g granulated sugar
- 3 & ¾ sticks of butter, softened
- 6 eggs
- 2.4 tsp vanilla
- .6-.9 tsp almond extract
- 312 g AP flour
- 4.2 g kosher salt
- 1 & ⅓ cup strained apricot jam
- 200 g white chocolate (7 oz)

Instructions

Follow the instructions in the [Rainbow Italian Cookies video by Claire Saffitz](#), with the following modifications:

1. The original recipe uses three quarter-sheet pans, for this recipe you need two half-sheet pans and one quarter-sheet pan.
2. When it's time to divide the batter, weigh your batter and divide that amount by 5. ⅓ of the batter will be the middle white layer, spread that batter in the quarter sheet pan. Divide the remaining batter in half (each will be ⅓ of the original batter), and put them in separate mixing bowls.
3. Add pink food dye to one bowl, and blue food dye to the other. For the pink food dye, look for Red Dye #3 (#40 is too red), and for the blue food dye, look for Blue Dye #1 (#3 is too navy).
4. Spread the pink batter into one half-sheet pan, and the blue batter into the other one.
5. Bake the pink and blue half-sheets, at 350° for about 18 minutes. Rotate the pans halfway through.
6. When the pink and blue sheets are done, put the quarter-sheet pan with the white layer in the oven, and bake it for about 18 minutes.
7. Cut the blue and pink cakes in half, so you have two layers the same dimensions as the white layer.
8. As directed in the video, assemble the layers, in the order blue-pink-white-pink-blue. Use ⅓ cup of strained apricot jam between each layer.