Neapolitan Cookies

Yield: 32 cookies

Basic Dough Ingredients:

2 ½ cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
1 cup (two sticks) unsalted butter, softened
1 cup granulated sugar
1 large egg PLUS one egg yolk, at room temperature
1 ½ teaspoons pure vanilla extract

For the Strawberry Dough

1 ½ tablespoons all-purpose flour
1 tablespoon strawberry jam
1 tablespoon strawberry powder
Natural red food coloring

For the Chocolate Dough

1 ½ tablespoons unsweetened cocoa powder
1 ounce semi-sweet chocolate, melted and slightly cooled

Steps

Step 1: **Make the vanilla dough**: Whisk the flour, baking powder, and salt together in a medium bowl. Set aside.

Step 2: In a large bowl using a hand mixer or a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on medium-high speed until creamed, about 2 minutes. Add the egg, egg yolk, and vanilla extract and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.

Step 3: Add the dry ingredients to the wet ingredients and mix on low until combined. Dough will be thick and sticky. Remove from the mixing bowl. No need to rinse out the mixing bowl.Divide the dough into 3 equal portions. One portion is your vanilla dough. Nothing will be added to it. Set vanilla dough aside. The other two portions will be your strawberry dough and chocolate dough.

Step 4: **Make the strawberry dough**: Place one portion of dough back into the mixing bowl. Add all of the strawberry dough ingredients. I use natural food dye so you have to start with a little bit and see how the color comes out adding more to your desired color. Beat on low speed until dough is combined. Add another drop or 2 of food coloring until you reach the pink color desired. Remove from the mixing bowl. No need to rinse out the mixing bowl.

Step 5: Make the chocolate dough: Place last portion of dough back into the mixing bowl. Add all of the chocolate dough ingredients. Beat on low speed until dough is combined.

Step 6: Using a 9" x 5" loaf pan lined with plastic wrap, start with the strawberry dough. Press the dough into the pan until it's even. Press the top to smooth. Add the chocolate dough, again flattening the dough out and smooth the top. Lastly, add the vanilla dough. Pressing the dough into the pan and flattening it out smoothly. Cover the top of the dough with plastic wrap and press and smooth before placing in the refrigerator for 3 hours.

Step 7: Line two baking sheet pans with parchment paper. Remove the dough from the loaf pan. Remove the plastic wrap. Slice in half lengthwise so you have two 2.5 x 9-inch rectangles. Use a sharp knife to trim off the ends so the rectangles are 8 inches long. Slice each into 16 cookies. Each cookie is ½ inch thick. Trim the cookie edges to make neat rectangles, if desired.

Step 8: Arrange cookies 2-3 inches apart on the baking sheets. If desired, brush each lightly with egg wash and sprinkle with coarse sugar. Bake for 11-13 minutes or until lightly browned around the edges. Let cookies cool before transferring to wire rack to cool completely. Store in an airtight container for up to one week.