

## A Kosher-for-Passover Rainbow Cookie Recipe That Doesn't Skip on Flavor

This rainbow cookie recipe stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

- 1 cup almond flour
- 1 cup granulated sugar
- 4 large eggs
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- Red, yellow, and green food coloring
- 8 ounces bittersweet chocolate, chopped
- 1 tablespoon coconut oil

### DIRECTIONS

1. Preheat your oven to 350°F (175°C) and line a 9x13 inch baking pan with parchment paper.
2. In a large bowl, whisk together the almond flour and sugar until well combined.
3. Add the eggs, almond extract, and vanilla extract to the mixture, stirring until smooth.
4. Divide the batter into three equal portions. Color one portion red, one yellow, and one green using food coloring.
5. Spread the red batter evenly in the prepared pan and bake for 10 minutes. Repeat with the yellow and green layers, allowing each layer to cool before adding the next.
6. Once all layers are baked and cooled, melt the chocolate and coconut oil together in a microwave-safe bowl.
7. Pour the melted chocolate over the stacked layers and spread evenly. Allow it to set before slicing into squares.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/a-kosher-for-passover-rainbow-cookie-recipe-that-doesnt-skip-on-flavor/>