



Neapolitan Cookies

Three favorite flavors in one cookie! Made with our All-Purpose Flour Artisan Blend.

Yield: about thirty 2" x 3" cookies

Ingredients

Vanilla Sugar Cookies

- 1¼ cups [All-Purpose Flour Artisan Blend](#)
- ½ tsp baking powder
- ¼ cup powdered sugar
- ½ tsp salt
- ½ cup butter* or butter substitute
- ½ cup sugar
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla
- ¼ tsp almond extract (optional)

Chocolate Sugar Cookies

- 1¼ cups [All-Purpose Flour Artisan Blend](#)
- ½ tsp baking powder
- ¼ cup powdered sugar
- ¼ cup unsweetened cocoa
- ½ tsp salt
- 12 TBSP butter*, divided or butter substitute
- 1½ oz melted bittersweet (60% cocoa) baking chocolate
- ½ cup sugar
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla

Strawberry Sugar Cookies

- 1½ cups [All-Purpose Flour Artisan Blend](#) (Note: this flavor uses more flour)
- ½ tsp baking powder
- ¼ cup powdered sugar
- ½ tsp salt
- ½ cup butter* or butter substitute
- ½ cup sugar
- 1 egg* yolk only, large or egg replacer equivalent
- 3 TBSP strawberry jam, seedless or strained of seeds
- 1 tsp vanilla
- ¼ tsp strawberry extract (Optional)
- ¼ tsp red food coloring (Optional)
- *recommended for best results

For Assembly

- 1 egg* and 1 tsp water to stick logs together before slicing
- *for egg free, just use lots of water

Directions

VANILLA SUGAR COOKIES

In a medium bowl, whisk together first four dry ingredients and set aside. In the bowl of a stand mixer, cream butter until soft, add sugar and beat until light and fluffy. Add egg, vanilla, and almond extract, and mix until well combined. Add dry ingredients and mix on low until completely combined, scraping down dough as needed for uniform color of dough. Form into a rectangle or square log and wrap in plastic and chill for at least 60 minutes.

CHOCOLATE SUGAR COOKIES

Melt 2 TBSP butter and baking chocolate together, preferably in a double boiler, and allow to cool. In a medium bowl, whisk together first five dry ingredients and set aside. In the bowl of a stand mixer, cream 10 TBSP butter until soft, add sugar and beat until light and fluffy. Add egg, vanilla, and melted chocolate, mix until well combined. Add dry ingredients and mix on low until completely combined, scraping down dough as needed for uniform color of dough. Form into a rectangle or square log (should measure and roughly match the dimensions of log made above), wrap in plastic and chill for at least 60 minutes.

STRAWBERRY SUGAR COOKIES

In a medium bowl, whisk together first four dry ingredients and set aside. In the bowl of a stand mixer, cream butter until soft, add sugar and beat until light and fluffy. Add egg yolk, vanilla, strained jam, strawberry extract if using, and food coloring, and mix until well combined. Add dry ingredients and mix on low until completely combined, scraping down dough as needed for uniform color of dough. Form into a rectangle or square log, (should measure and roughly match the dimensions of log made above), wrap in plastic and chill for at least 60 minutes.

ASSEMBLY

Make Neapolitan Bars by using rectangle shapes of each flavor, and make Neapolitan Checkerboards by using two square shapes of each flavor. For either cookie: cut rectangle or square logs, the same size dimensions, for each flavor. Whip egg and water together with fork, brush onto edges of cookie log and stick logs together to form stripes or checks. Wrap tightly in plastic wrap and chill again until completely firm, at least 60 minutes.

Preheat oven to 350°. Carefully cut, with a sharp knife, ¼" slices off the end of the cookie bar. Place onto parchment lined cookie sheet and bake 11 to 13 minutes, until starting to brown on the edges. Cool slightly before moving to wire rack to cool completely.

Chef's Note: Use ¼ tsp strawberry extract to boost the flavor if you like. For stripes, use the chocolate flavor in the middle, it seems to expand the least, and will keep the cookies more symmetrical.

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