

Neapolitan Cookies

(from Southern Living Christmas Cookies cookbook)

- 1 cup butter, softened
- 1 ½ cups sugar
- 1 egg
- 1 teaspoon vanilla
- 2 ½ cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon almond extract
- red food coloring
- ½ cup chopped pecans or walnuts
- 1 1-oz. square unsweetened chocolate, melted

Line bottom and sides of a 9 x 5 x 3 inch loafpan with waxed paper.

Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add egg; beat well. Stir in vanilla.

Combine flour, baking powder, and salt in a medium bowl; add to creamed mixture, beating just until blended. Divide dough into thirds. Add almond extract and 5 drops red food coloring to one portion; spread mixture evenly in prepared pan. (You'll have to pat it in there.) Add pecans to second portion; spread mixture evenly over dough in pan. Add melted chocolate to remaining portion; spread mixture evenly over dough in pan. Cover pan with plastic wrap and refrigerate overnight.

Turn dough out of pan, and remove waxed paper. Cut dough in half length-wise; cut each half crosswise into 1/8-inch slices. Place 1 inch apart on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Remove to wire racks to cool. Store in airtight container.

Yield: 5 dozen (although I must slice them a little thinner; I usually get at about 6 dozen).