

RED VELVET AND CHOCOLATE PYRAMID HEARTS

INGREDIENTS

for the chocolate cookies

1 cup (2 sticks) unsalted butter, at room temperature
1/2 cup packed brown sugar
1 egg
2 teaspoons vanilla
2/3 cup almond meal
2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt

for the red velvet cookies

1 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 teaspoon red gel food coloring
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt

Also

1 cup seedless strawberry jam
Powdered sugar

You will also need: three heart-shaped, different sized cookie cutters

INGREDIENTS

Preheat oven to 350F. Prepare cookie sheets with silpat or parchment paper.

In the work bowl of your stand mixer, cream together butter and brown sugar, beating until light and fluffy. Add in egg, then vanilla. In a mixing bowl, combine flour, almond meal, cocoa powder and salt, then gradually add dry ingredients to the butter mixture, beating just until blended. Divide dough into 2 equal portions. Cover and chill for 1 hour.

In the work bowl of your stand mixer, cream together unsalted butter, sugar, egg and vanilla until light and fluffy. Add in the food coloring (adjust as needed to make it pure red, not pinkish). Beat in flour and baking powder until smooth and well combined. Cover and chill for 1 hour.

Roll out both doughs and cut an equal amount of heart cookies (equal in the count between the three sizes). Place on cookie sheet lined with silpat or parchment and bake for 10-12 minutes. Cool on wire rack.

Once completely cooled, stack three cookies on top of each other, alternating chocolate and red velvet, "gluing" them together with strawberry jam. Dust with powdered sugar.