Watermelon Slice Cookies

¾ cup butter                                  ¼ teaspoon baking powder

¾ cup sugar                                  1/8 teaspoon salt

1 egg                                             food coloring

½ teaspoon almond                       mini chocolate chips

2 cups flour

Cream butter and sugar.  Beat in egg and extract.  Combine dry ingredients and add to creamed mixture.  Set aside 1 cup of dough.  Tint remaining dough red.  Shape into a 3 1/2” log.  Wrap in plastic wrap and refrigerate.  Tint 1/3 cup of remaining dough green.  Wrap and refrigerate.  Wrap remaining dough and refrigerate all dough 2 hours.  Roll plain dough into an 8 ½ x 3 ½” rectangle.  Place red log on the end of a short side of the rectangle and roll up.  Roll green dough into a 10 x 3 ½ “ rectangle.  Place red and white log on a short side of the rectangle and roll up.  Wrap dough and refrigerate overnight.  Cut into thin slices and bake 2” apart on baking sheets.  Press mini chocolate chips into red dough.  Bake 9-11 minutes at 350.  Immediately cut in half.