

Amaretti classici



INGREDIENTS

1/2 Cup Butter
2 Tablespoon Molasses
2 Eggs
1 Cup Almonds ground toasted
1/2 Teaspoon Lemon rind grated
1 Teaspoon Almond extract
1/2 Cup Amaretto liqueur
2 Cups of flour

Preparation

Cream together butter and molasses.

Add eggs, ground almonds, lemon rind and almond extract; mix well.

Stir in Amaretto alternately with flour.

Drop by teaspoons onto unoled cookie sheets.

Bake at 350 degrees for 12/15 minutes.

Amaretti will become golden brown when done.