

## Dessert

### Amaretto Hearts

#### Ingredients for 12 hearts:

- 50 g Ground almonds
- 125 g Flour
- 1 Pinch of salt
- 50 g Confectioner's sugar
- 65 g Margarine or butter
- 1 Tbsp. Amaretto
- 1 Egg yolk
- 1 Drop of Bitter Almond Oil
- Flour for the work surface

Preheat electric oven to 200 degrees Celsius. Combine almonds, flour, salt, Confectioner's sugar, margarine or butter and Amaretto in a bowl. Mix egg yolk with bitter almond oil, add to almond and sugar mixture and work into a smooth dough. Wrap in foil and chill about 30 minutes. Line a backing sheet with parchment paper. Roll dough in portions on a floured work surface to a thickness of one-half centimetre. Cut heart shapes out, place on backing sheet and bake in oven about 6 to 8 minutes (electric and gas ovens: 200 degrees Celsius/level 4, convection oven 180 degrees Celsius).

Prep time: About 15 minutes

Chilling time: About 30 minutes

Baking time: About 6 to 8 minutes

Tip: If desired, garnish hearts with melted white chocolate.

Per serving:

Joule/Calories: 125/30

Protein: 0,5 g

Fat: 2 g

Carbohydrates: 3 g