



Amaretti Baci

1-12 ounce package Lazzaroni amaretti cookies

8 ounces warm espresso coffee (instant is fine)

Frangelico or amaretto liqueur

8 ounces finely chopped almonds

1-6 ounce Nutella chocolate spread

4 ounces finely chopped coconut



Make espresso coffee and add liqueur to taste in a small bowl. Place the almonds and coconut in a small bowl and set aside. Prepare cookies by spreading Nutella on the flat side of one cookie and then covering it with another cookie to make a ball of the two cookies.

Dip the cookie ball in espresso coffee and coat well; but do not soak. Roll it in the coconut nut mix, place in a pastry cup and set out at room temperature for at least 6-8 hours before serving. The Baci can be left out for 2-3 days.

They only get better with time.

