

Tortoni

Suzanne Levi

Unitarian Universalist Fellowship of Vero Beach, FL 2000

Servings: 6

*2/3 to 3/4 cups crushed
almond macaroons
1 cup heavy cream
1/3 cup confectioner's
sugar, sifted
1 egg white
1 tablespoon sherry*

Crush the almond macaroons in a blender.

In a bowl, beat the cream.

In another bowl, beat the egg white until stiff peaks form. Blend the cream and egg white, then fold in in 1/2 cup of macaroons and the confectioner's sugar. Stir in the sherry.

Pour the mixture into two-inch paper baking cups. Sprinkle with the remaining crumbs.

Serve frozen.

Per Serving (excluding unknown items): 169 Calories; 15g Fat (78.0% calories from fat); 1g Protein; 8g Carbohydrate; 0g Dietary Fiber; 54mg Cholesterol; 24mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 3 Fat; 1/2 Other Carbohydrates.