



Chocolate Amaretti Pie

Ingredients:

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| 1 cup all-purpose flour | 1/3 cup milk |
| 4 teaspoon salt | 1/3 cup unsalted butter,
softened |
| 1/3 cup plus 1 tablespoon
shortening | 2 tablespoon freeze-dried
instant coffee |
| 3 tablespoon cold water | 1/2 teaspoon almond
extract |
| 1 1/2 cups slivered almonds,
finely chopped | 1/2 teaspoon baking
powder |
| 1 1/4 cup sugar | Whipped cream for
topping |
| 3/4 cup crushed amaretti
cookies | |
| 1/3 cup unsweetened cocoa | |



Directions:

- Preheat oven to 350 degrees
- In a medium bowl, mix flour and 1/8 teaspoon salt
- Add shortening and use pastry cutter or two knives to cut it in until dough looks like coarse meal
- Mix in water and continue cutting and folding until dough forms a ball
- Roll dough out on lightly floured surface into a 14 inch circle pie crust
- Line ungreased pan with pie crust and crimp edges, set aside
- In a large bowl, mix remaining ingredients (not whipped cream) thoroughly
- Pour filling into pie shell
- Bake 35 – 40 minutes until center of pie is set
- Top individual servings with whipped cream

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