



Kahlúa Bonbons

Ingredients:

- $\frac{1}{4}$ cup Kahlúa
- 4 teaspoons instant coffee powder
- $\frac{3}{4}$ cup unsalted butter, softened
- 1 oz. cream cheese, softened
- 2 egg yolks
- $1\frac{1}{2}$ cups powdered sugar
- 12 oz. semi-sweet chocolate, chopped
- $\frac{1}{4}$ cup vegetable shortening
- 10 oz. amaretti cookies*, crushed

Directions:

- In small bowl, combine Kahlúa and coffee powder. Let stand 10 minutes.
- In medium bowl, cream butter with cream cheese until fluffy. Add egg yolks and sugar and beat until smooth. Stir Kahlúa and coffee powder until powder is completely dissolved. Gradually beat into butter mixture.
- Drop mixture by rounded teaspoonfuls onto baking sheets or trays lined with waxed paper or plastic wrap. Set in freezer 1 hour or overnight.
- When ready to dip, remove from freezer 1 sheet at a time; roll between palms to shape into balls. Return to freezer.
- Melt chocolate and shortening in top of double boiler over simmering water, stirring frequently. Cool to lukewarm, stirring occasionally.
- Place crushed amaretti in separate bowl.

- Using wooden skewer or toothpick, dip bonbon balls, 1 at a time, into warm chocolate. Allow excess chocolate to drip off, and then transfer to bowl of amaretti crumbs.
- Using small spoon, sprinkle crumbs over bonbon to cover completely. Transfer to baking sheets or trays lined with clean plastic wrap. Using second skewer, gently push bonbon off dipping skewer. If hole remains, cover with additional amaretti crumbs. If chocolate becomes too thick, reheat gently as needed.
- Store bonbons in refrigerator.

Notes:

*Amaretti are Italian meringue cookies and can be purchased at Italian or specialty food shops. If desired, substitute an equal amount of finely-chopped toasted hazelnuts or almonds.

Yield: 4 dozen