



Biscuit Tortoni

Makes 12 desserts

Recipe adapted from [*Of Sugar and Snow: A History of Ice Cream Making*](#),
by Jeri Quinzio

Ingredients:

- 1 cup Heavy whipping cream
- ¼ cup Confectioner's sugar
- 1 Tbsp Vanilla extract
- ½ tsp Almond extract
- ½ cup Amaretti Cookies, finely crushed
- 2 each Egg whites
- Pinch Salt
- ½ cup Almonds, finely chopped for garnish
- 1 jar Maraschino cherries for garnish, optional (but nice)

Directions:

1. Line a cupcake pan with paper liners and set aside.
2. In a medium bowl, whip the cream and sugar together until it forms soft peaks. Carefully fold in the vanilla and almond extracts and cookie crumbs, set aside.
3. In a separate bowl with clean beaters, beat the egg whites and salt until they form stiff peaks. Gently fold into the cream mixture.
4. Spoon mixture into the prepared cupcake tin and gently smooth the tops. Sprinkle each tortoni with chopped almonds (and Maraschino cherries if using). Cover cupcake pan with plastic wrap and freeze until firm, at least 4 hours, or overnight.