

# **Espresso-Amaretto Granitas**

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**Servings: 16**

**Preparation Time: 15 minutes**

**Start to Finish Time: 6 hours 45 minutes**

**Freezing Time: 6 hours**

**1/2 cup water**

**1/4 cup sugar**

**1 1/2 cups strong brewed espresso coffee, cooled**

**1 tablespoon amaretto**

In a saucepan, combine the water and sugar.

Cook and stir over medium heat until the sugar dissolves. Remove from the heat. Cool for 30 minutes.

Stir in the espresso and amaretto.

Pour into a 1-quart freezer-safe container.

Cover and freeze for 2 hours.

Uncover, stir and scrape the frozen mixture from the sides of the container every 20 minutes for 2 more hours.

Cover and freeze, without stirring, about 2 hours more.

Let stand at room temperature for 5 to 10 minutes before serving.

Using a metal spoon, scrape across the surface and spoon into chilled cordial glasses or large shot glasses.

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Per Serving (excluding unknown items): 15 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 3g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Other Carbohydrates.