



BONET

Ingredients:

- 700 ml. warm milk
- 200 gr. Amaretti
- 150 gr. sugar
- 150 ml. rum
- 5 eggs
- 4 tablespoons powdered cocoa

Directions:

Preheat oven to 350 degrees Fahrenheit.

Beat the eggs, sugar and cocoa together. When they are thoroughly blended, add the milk while continuing to mix. Then crumble the amaretti, adding them and the rum to the mixture. Mix all the ingredients thoroughly.

Pour the mixture into a rectangular baking pan that will easily fit into a larger one. Fill the larger pan with water and bake for one hour.

Remove the pan from the oven and when it is lukewarm place it in the refrigerator for at least 2 hours before serving.