



Puzzled  
Pint APRIL  
2025



## Just Desserts



Alfa Betalli is preparing a final surprise for this four Puzzled Pint diners, a dessert selection featuring cannoli and amaretti cookies that he wants placed on the serving platter in a very specific way. His staff has learned that he is **very black and white** about how things must be served. **It is either right or it is wrong** and he needs a team **he can count on** to get it right!

CHEF ALFA BETALLI'S PRECISE, DETAILED DIRECTIONS:

I placed 2 amaretti cookies and 1 cannoli on this serving platter. Your job is to place the rest...  
12 more cannoli ...15 more cookies.

After you place all the desserts, I will artfully add 3 mint leaf garnishes in the first COLUMN and 3 in the last COLUMN. Of course, none of them will be in adjacent spaces and each ROW should contain only 1.

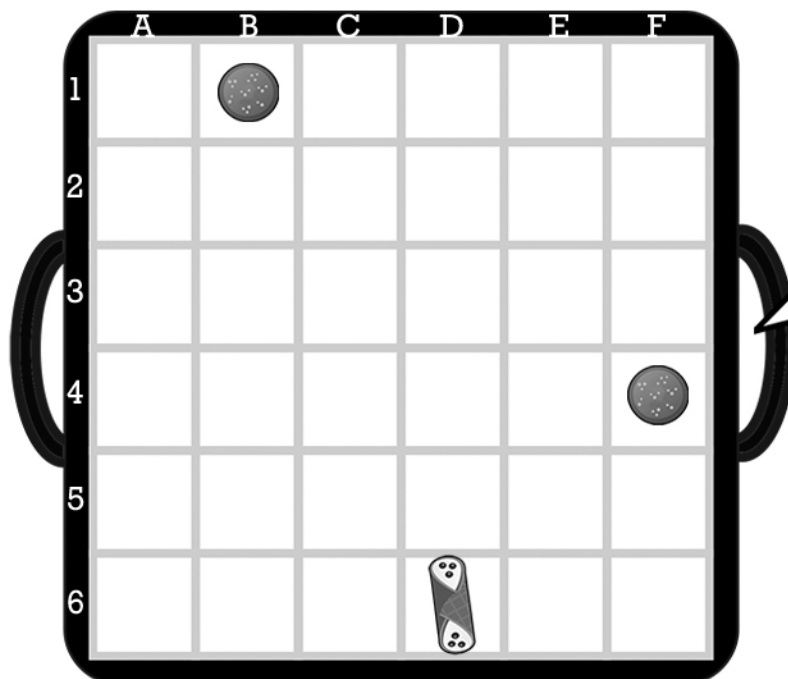
Our guests love cannoli, so I want exactly 3 cannoli in adjacent spots in ROW 1. And 5 cannoli in adjacent spots in COLUMN E. Holy cannoli!

But, ROW 2 should contain only 2 cannoli and they should not be in adjacent spaces. This is also true for ROWS 5 and 6...and COLUMNS C and D.

ROW 3 should contain 4 amaretti cookies...no more, no less.

Do not, I repeat, do not put any cannoli in COLUMN A!

Exactly half of the spaces in COLUMN B should contain cannoli, but only 2 of the cannoli will be in adjacent spaces.



Numbers (rows) and letters (columns) have been added to help you understand the Chef's directions.

Can you help the poor pastry chef put the right dessert items in the right places on the platter?  
And what is the real meaning of the chef's final course for these diners? (It can be summed up in one word.)