Florentines

Ingredients

- 120g butter
- 2/3 cup brown sugar/ firmly packed
- 4 Tbs plain flour
- ½ cup walnuts/ roughly chopped
- ½ cup flaked almonds
- 2 Tbs. glace cherries/cut into piece
- 4Tbs. mixed peel
- 250g chocolate

Method

1. Preheat oven to 175c
2. Cream butter and sugar until light and fluffy.
3. Add flour and stir until combined
4. Add walnuts, almonds, cherries and mixed peel
5. Stir to combine
6. Spoon teaspoons of mix onto a tray lined with baking paper allowing room for each to spread.
7. Bake in preheated oven for 5 mins until golden
8. Remove from oven and allow to cool 1 minute before lifting each biscuit with a spatula. Place onto a cooling rack
9. Continue until all biscuits have been cooked.
10. Place broken chocolate in a heat proof bowl over a pot of hot water.[ensure to water does not touch the bottom of the bowl or the chocolate will burn]
11. When chocolate has melted spread onto the smooth side of each biscuit
12. When chocolate has almost set wriggle a fork through the chocolate to give a wavy effect.
13. Chill till chocolate has set. Serve on serving plates with tongs.

Equipment

- Bowls
- Scales
- Measuring cups and spoons
- Cooling rack
- Saucepan
- Chopping board with non-slip mats
- Knives
- Spatula
- Wooden spoon
- Spoon for dividing the mixture
- Baking tray
- Baking paper
- Serving plates