

# Florentines

Chocolate coated fruity cookies.

Ingredient quantities make about 18 florentines.

This is a **Fairtrade** and metric rework of an Italian<sup>1</sup> recipe by Garlic Girl.

## Ingredients

- 100 g flaked almonds
- 100 g glac cherries
- 50 g candied orange
- 30 g plain white flour
- 30 ml double cream
- 50 g **FAIRTRADE** caster sugar
- 30 ml **FAIRTRADE** runny honey
- 75 g butter
- 5 ml vanilla extract (optional)
- 200 g Darkly Divine **FAIRTRADE** plain chocolate
- pinch salt (optional)

Remove from heat, stir in the vanilla, and pour into almond mixture. Stir to combine.

Taking 2 teaspoons of mixture at a time form rounded and flattened cookies on the baking sheet, leaving 2 cm between cookies.

Bake for about 15 minutes until the cookies are browning at the edges, check them from 10 mins onwards.

Allow to cool on the baking sheet for 5 minutes, and then, using a metal spatula, transfer them to a wire rack to cool completely.

When the cookies have cooled, put a bowl over boiling water and melt the chocolate. Using a pastry brush, paint the molten chocolate onto the flat bottom of each cookie and allow to cool and solidify. Re-paint to use up any surplus chocolate.

## Method

Pre-heat the oven to Gas Mark 5.

Line two baking trays with non-stick baking paper.

Spread the flaked almonds out on a baking sheet and place in the top of the oven. Bake until golden brown.

Once the flaked almonds are toasty, put them into a mixing bowl and add fruit, salt if used, and the flour. Turn to coat the ingredients with flour.

In a non-stick saucepan, on medium heat, whisk together the cream, sugar, honey and butter until the mixture simmers and the sugar is dissolved. Continue to simmer for another minute.

<sup>1</sup><http://www.fairtradecookbook.org.uk/countries.italy.htm>