


# Whitworths

## Christmas Florentines



 Makes 26  Prep 15 mins

 12-13 mins

### INGREDIENTS

- 50g **Whitworths Chopped Almonds**
- 50g **Whitworths Juice Locked Raisins**
- 50g **Whitworths Chopped Apricots**
- 40g **Whitworths Crystallised Fiery Ginger**, roughly chopped
- 50g pistachio nuts, roughly chopped
- 40g unsalted butter
- 50g caster sugar
- 1 tbsp plain flour
- 1 tbsp double cream
- 1 tsp orange juice
- ½ tsp mixed spice
- 200g dark chocolate, finely chopped

### READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then line 4 baking trays with non-stick baking parchment.
- ♥ Gently melt the butter and sugar together in a pan, remove from the heat then beat in the flour, mixed spice, cream and orange juice.
- ♥ Stir in the almonds, raisins, apricots, ginger and pistachios then stir thoroughly.
- ♥ Whilst mix is still warm scoop out small balls of the mix with a tablespoon and place onto the trays - you will need to space out well as they will spread in the oven.
- ♥ Bake for 13-15 minutes or until golden, they will still be soft but will harden as they cool.
- ♥ Once fully cooled, prep the chocolate... melt two-thirds of the chocolate over a pan of boiling water, continue heating until runny then remove from the heat and stir in the remaining third. Stir well until completely melted.
- ♥ Drizzle over in a zig-zag patterning using either a piping bag or a spoon.

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## Happy Baking!