

# Whitworths

## Chocolate Dates Stuffed with Almond & Cranberries



🌀 Makes 20 🕒 40mins PLUS cooling 15mins

### INGREDIENTS

175g **Whitworths Stoned Deglet Nour Dates**  
75g **Whitworths Ground Almonds**  
30g **Whitworths Little Jewel Cranberries**  
40g caster sugar  
1tsp almond essence  
50ml water  
600g dark chocolate, roughly chopped

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

- ♥ Heat the water, cranberries and sugar gently in a saucepan until the sugar has dissolved.
- ♥ Add the almonds and almond essence then stir to a smooth, thick paste. Allow to cool.
- ♥ Spoon a large teaspoon of the mix into the centre of the dates.
- ♥ Place two-thirds of the chocolate into a bowl then melt over a pan of barely simmering water. Remove from the heat then add the remaining third stirring vigorously until completely melted.
- ♥ Dip each stuffed date fully into the chocolate, shake gently then place onto a sheet of greaseproof paper. Continue until all the dates are covered placing them apart so they don't touch each other.
- ♥ Leave to set for at least 15 minutes before serving.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!