CADBURY RECIPE

FESTIVE CHOCOLATE CHERRY & PISTACHIO FLORENTINES

20 MINUTES 16–18 SERVINGS



INGREDIENTS

50g unsalted butter, chopped

¼ cup caster sugar

2 tbsp golden syrup

1 tbsp plain flour

½ cup glace cherries, finely chopped

½ cup toasted slivered almonds

⅓ cup shelled pistachios, coarsely chopped

⅓ cup dried cranberries, coarsely chopped

180g CADBURY Baking Dark Chocolate Melts (or Milk Chocolate Melts)

METHOD

1. **PREHEAT** oven to 180°C. Line two large baking trays with baking paper.
2. **COMBINE** the butter, sugar, and golden syrup in a small saucepan over low heat. Cook, stirring gently, until the sugar dissolves and the butter melts. Remove from the heat.
3. **SIFT** in the flour and whisk until smooth. Stir through the chopped cherries, almonds, pistachios, and dried cranberries until evenly coated in the warm syrup mixture.
4. **SPOON** tablespoonfuls of the mixture onto the prepared trays, leaving about 4–5cm space between each to allow for spreading. Gently flatten slightly with the back of a spoon.
5. **BAKE** for 10–12 minutes or until golden and bubbling around the edges. Remove from the oven and allow to cool completely on the trays until firm and crisp.

6. **MELT** the CADBURY Baking Dark Chocolate Melts in a heatproof bowl over a pan of gently simmering water (or in short bursts in the microwave), stirring until smooth.

7. **SPREAD** or pipe melted chocolate over the flat base of each cooled florentine. Use the tines of a fork to draw a festive wavy line or criss-cross pattern through the chocolate before it sets. Place on parchment paper chocolate-side up until fully set.