

# Gluten-free Florentines

## Ingredients (makes 12-16)

15g gluten-free plain flour	50g mixed peel, diced
25g unsalted butter	50g pistachios, chopped
60g caster sugar	50g flaked almonds
1 tbsp golden syrup	150g dark chocolate
60ml double cream	30g white chocolate
50g dried cranberries	

- Preheat the oven to 180°C (160°C fan, gas mark 4). Line two large baking sheets with baking paper.
- In a saucepan over a moderate heat, gently combine the flour, butter, sugar and golden syrup with a small whisk, to prevent any lumps. Gradually stir in the cream.
- Remove from the heat and stir in the cranberries, diced mixed peel, pistachios and almonds.
- Dollop dessert-spoonfuls of the mixture onto the tray, leaving a generous gap between them to allow for spreading. Bake for 8-10 minutes, until deeply golden. Leave to cool on the baking sheets.
- Meanwhile, melt the dark and white chocolate separately, either in a microwave, or in bowls over a pan of simmering water.
- Release the florentines from the paper using a palette knife.



- Paint the smooth (bottom) side of each Florentine with dark chocolate.
- Place the melted white chocolate into a small piping bag and pipe streaks of white chocolate across each florentine. Leave to set before eating or storing in a sealed container for up to 4 days.



Alzheimer's Society is a registered charity in England and Wales (296645); the Isle of Man (1128) and operates in Northern Ireland.

**Bake for  
dementia**

