

ALMOND DATE PANAFORTE



PREPARATION:

Preheat oven 180 degrees celsius (conventional), 170 degrees (fan-forced)
Melt chocolate in bowl over pan of barely simmering water. Remove, set aside.

Combine next 5 ingredients in large bowl. Place glucose and sugar in saucepan, simmer over low heat until sugar dissolves. Bring to boil, simmer syrup further 2 minutes.

Add dry ingredients with chocolate. Mix quickly until well combined.
Using wet hands, press mixture into greased and lined 18 x 28 x 2.5cm deep slice pan. Bake on middle shelf for 15 minutes (fan-forced) 20 minutes (conventional) ONLY. The slice will still be wet and syrupy but firms on cooling. Cool thoroughly in pan, preferably overnight. Cut into approx 30, about 3cm x 5cm oblong squares.
Store in airtight container between layers of baking paper.

INGREDIENTS:

200g dark chocolate melts or cooking chocolate, chopped
200g packet (2 cups) natural Almonds
1 cup pitted dates, roughly chopped
100g packet red cherries, roughly chopped
1 1/2 cups plain flour
1/2 cup cocoa
250ml (1 cup) liquid glucose (available in chemists or medicinal sections of supermarkets)
3/4 cup caster sugar

Source: Aussie Almonds® website
www.aussiealmonds.com.au