



WARNING!

Ask a grown-up to help you with the hot pan.

The florentines are very chocolatey.

Make cornflake florentines



Sam Gates

Three generations of my family have made chocolate cornflake cakes for birthday parties, but this recipe takes the idea to a new level,"

says Sam Gates, a cookery teacher, author and a member of the Guild of Food Writers. "I've used pecans and sour cherries here, but it works equally well with peanuts and raisins. These cornflake florentines will keep for up to a week in an airtight tin, but bet they won't last more than a day." You can find more recipes like this in *The Green Batch Cook Book* by Sam Gates.

What you need

Makes 25 – 30 florentines

- 120g **cornflakes**
- 100g **pecans**, roughly chopped
- 50g **cashews**, roughly chopped
- 75g dried sour cherries, halved
- 1 tin **dairy** or vegan condensed milk
- 250g dark chocolate, broken into small pieces
- 2 large baking trays
- Greaseproof paper or reusable non-stick liners
- Large mixing bowl
- Cooling racks
- Small saucepan
- Heatproof bowl
- Pastry brush



Instructions

- 1 Preheat the oven to 190°C/gas mark 5 and line two large baking trays with greaseproof paper or reusable non-stick liners.
- 2 Mix all the ingredients except the chocolate in a large mixing bowl. Place heaped tablespoons of the mixture, spaced a few centimetres apart, onto the two trays.
- 3 Bake in the oven for 10–12 minutes until golden brown. Leave to cool for 10 minutes, then peel off the paper or liners and place the florentines flat side up on cooling racks.
- 4 Bring a small saucepan of water to boil, then reduce the heat to a simmer.

Put the chocolate in a heatproof bowl and place the bowl over the saucepan, making sure the bowl doesn't touch the water. Stir until the chocolate has melted, then remove from the heat.

5 Paint the base of each florentine with melted chocolate using the pastry brush and return to the cooling rack, chocolate side up. Chill until the chocolate has set.



Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy

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