



Haigh's Festive Florentine Biscuits

Preparation time: 45 mins | **Cooking time:** 15 mins | **Makes:** 32

1/4 cup (35g) dried cranberries, chopped
 1/4 cup (50g) chopped glacé cherries, chopped
 1/4 cup (40g) chopped dried apricots, chopped
 1/4 cup (35g) dried blueberries
 1/4 cup (40g) candied peel
 1/2 cup (70g) pistachio nuts, roughly chopped
 1 cup (75g) shredded coconut
 1 cup (160g) crushed cornflakes
 395g tin condensed milk

150g Haigh's dark chocolate pastilles

1. Preheat oven to 160°C (140°C fan-forced). Lightly grease 2 oven trays and line with baking paper.
2. Combine cherries, apricots, blueberries, peel, pistachios, coconut and cornflakes together in a large mixing bowl, stirring until combined.
3. Place all the ingredients except the chocolate together in a large mixing bowl, stirring until well combined.
4. Place heaped tablespoons of mixture into the centre of 7cm round biscuit cutters, pressing mixture down to create disks of mixture. Allow 3cm gaps for biscuits to spread. Bake in preheated oven for 15 minutes. Leave on trays to cool for 5 minutes before carefully lifting off with a spatula.
5. To melt chocolate, pour boiling water into a small saucepan, about a third full and sit a small bowl on top. Add Haigh's dark chocolate pastilles and stir occasionally, until chocolate melts.
6. Using a spatula evenly spread chocolate on flat side of biscuit. Using a fork zigzag through the chocolate to decorate. Allow chocolate to set before storing in airtight containers.



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