

PANFORTE

Wheat-free Gluten-free

A rich treat for a special occasion

Ingredients:

- 2/3 cup slivered almonds
- 2/3 cup chopped macadamias
- 2/3 cup chopped walnuts
- 1 1/2 cups mixed dried fruit
- 2/3 cup Plain flour (or Gluten free flour)
- 2 Tablespoons cocoa powder
- 1 teaspoon ground cinnamon
- 60g chopped dark chocolate
- 60g unsalted butter
- 1/4 cup honey
- 1/3 cup caster sugar
- Icing sugar for dusting

Method:

Preheat oven to 150 °C.

Combine nuts and dried fruit, add sifted flour, cocoa and cinnamon and stir.
Make a well in the centre.

Place chocolate, butter, sugar and honey in a pan and melt at low heat whilst stirring.

Add chocolate mix to flour mix and stir well with a wooden spoon.

Spoon into a lined round 20cm cake tin and smooth the surface.

Bake at 150°C for approximately 35-40 minutes or until firm.

Cool in the tin, when turned out dust with icing sugar and serve in thin slices.