

## Panforte



### **Profitability:**

**Author:** Emma MacDonald

### **Ingredients:**

140g shelled hazelnuts

125g blanched almonds

70g plain flour, sifted

1 tbsp cocoa powder

1 tsp mixed spice

100g dried apricots, chopped

80g dried figs, chopped

125g plain chocolate (approx. 70% cocoa solids) chopped

125ml clear honey

75g caster sugar

75g soft light brown sugar

For dusting icing sugar

### **Steps:**

Preheat oven to 180°C. Lightly grease a 22cm/8 ½ in springform cake tin with butter and line

the base with baking paper. For a more authentic appearance, line the base with a round of edible rice paper.

Put the hazelnuts and almonds on two baking trays and toast in oven for about 9 minutes, turning once, until starting to colour.

Remove, leave to cool, then chop in half.

Sift flour, cocoa powder and mixed spice into a bowl and stir in dried apricots, figs and nuts.

Combine chocolate, honey and sugar in a heavy-based saucepan and set over a low heat, stirring until chocolate melts. Pour into flour mixture and mix well to combine.

Spoon mixture into tin and working quickly before it sets, spread into an even layer, first with the back of the spoon, then with wet hands.

Bake for 25-30 minutes, or until just firm and leave to cool in the tin. Remove from tin, dust with icing sugar and serve cut into wedges.

Serve cold by itself. Goes well with coffee.