

CHARLESWORTH'S CONTINENTAL PANFORTÉ

Can Be Made: 4 to 6 weeks in advance

Make in: 23cm Flan Dish or 21cm Round Cake Tin

Ingredients:

(included in this kit)

150g Charlesworth Diced Pitted Dates
130g Charlesworth Macadamia Pieces
130g Charlesworth Raw Walnut Pieces
140g Charlesworth Slivered Almonds
180g Charlesworth Sultanas
250g Charlesworth Pure Milk Chocolate
Pieces

Other Ingredients Required:

¼ cup (20g) Desiccated Coconut
½ cup (75g) Plain Flour (sifted)
½ cup (60g) Cocoa (sifted)
½ cup (80g) Icing Sugar (sifted)
½ cup (150g) 'Thin' Apricot Jam
⅓ cup Brandy
60g butter

Method:

Empty the Dates, Macadamias, Walnuts, Slivered Almonds and Sultanas into a large bowl & combine with the coconut, flour, cocoa and icing sugar. Set aside while preparing the wet ingredients.

Melt butter and chocolate in the top of a double saucepan, add jam and brandy and mix well. Add the wet ingredients to the dry ingredients and mix thoroughly until all moist.

Grease and line 23cm flan dish (or cake tin), and spoon in the firm mixture. Using a dampened hand, press mixture very firmly into the dish or tin.

Bake in a MODERATE oven for 35 minutes. The Panforté may appear sticky and moist, but will become firm once cooled. Remove from tin when cooled. Dust with icing sugar before serving. Delicious when sliced thinly and served with coffee or liqueur.

STORE IN A COOL, DARK PLACE UNTIL REQUIRED.



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Bake at Home

QUICK . EASY . FRESH . PRE-WEIGHED

970 g

