

The Wise Panforte*

Preparation time: 10 mins

Cooking time: 40 mins

Serves: 12 (A tiny slice is enough to satisfy –we got about 24 slices out of it)

Ingredients

50g hazelnuts
150g pitted dates, chopped
100g sultanas
½ cup brown sugar
2 tbs honey
1 cup water
100g dark chocolate, chopped
1 tsp finely grated orange rind
50g slivered almonds
50g macadamias
¼ cup plain flour
½ tsp each ground cinnamon, nutmeg and ginger
¼ tsp each ground cardamom and cloves

Method

1. Preheat oven to 150°C. Line base of a 20cm round cake pan with baking paper. Place hazelnuts onto a baking tray and toast for 5 minutes. Transfer to a clean tea towel and rub well to remove skins.
2. Place dates, sultanas, brown sugar, honey and water into a small saucepan. Stir over medium heat until sugar has dissolved. Simmer for 10 minutes until thick and jam like.
3. Add chocolate and orange rind and stir until smooth. Add all of the nuts, flour and spices and stir well to combine. Transfer to cake pan and smooth top.
4. Bake for 30 minutes until set. Remove from oven and dust well with sifted icing sugar. Leave in pan to cool.

* Based on the Woolworths recipe, minus all the product mentions:

<http://www.woolworthschristmas.com.au/festivefeast/91/Panforte>