

## Nutty Florentine Bars

### Ingredients

225g salted butter at room temperature	25g dried cherries
1/4 tsp almond extract	175g golden caster sugar
100g ground rice	200g plain flour, plus 1 tbsp extra
50g toasted flaked almonds	75ml double cream
25g walnuts, roughly chopped	25g whole blanched almonds
25g blanched hazelnuts, halved	25g pecans
50g glace cherries, sliced	50g dark chocolate, melted

### Method

Start with the base, line a 20cm square tin with some baking parchment.

Put 200g of butter and 100g of sugar into a food processor and whizz until smooth

Add the almond extract, flour and ground rice and pulse until mixture comes together

Press the mixture into the tin, cover with cling film and chill for at least 30 minutes

Heat over to 180C/Gas mark 4

Peel off cling film, prick the base a few times with a fork

Bake in oven for 25 minutes

Put the remaining 25g of butter, 75g of sugar and 1 tbsp of flour in a pan

Heat gently stirring until the butter and sugar have melted

Stir in the cream until smooth, then the nuts, glace and dried cherries

When the base has baked, dot the hot mixture all over the top and gently spread with the back of a spoon

Return to the oven and bake for a further 10-20 minutes until the top is golden

Cool to room temperature

Melt the dark chocolate and drizzle over the top

Leave to set before cutting into squares.