

Recipe time

Florentine

Ingredients:

4oz plain chocolate
2oz margarine
4oz coconut
4oz caster sugar
2oz chopped cherries
1 beaten egg

Method:

Melt chocolate, spread on grease proof paper in a greased square tin.

Leave to harden.

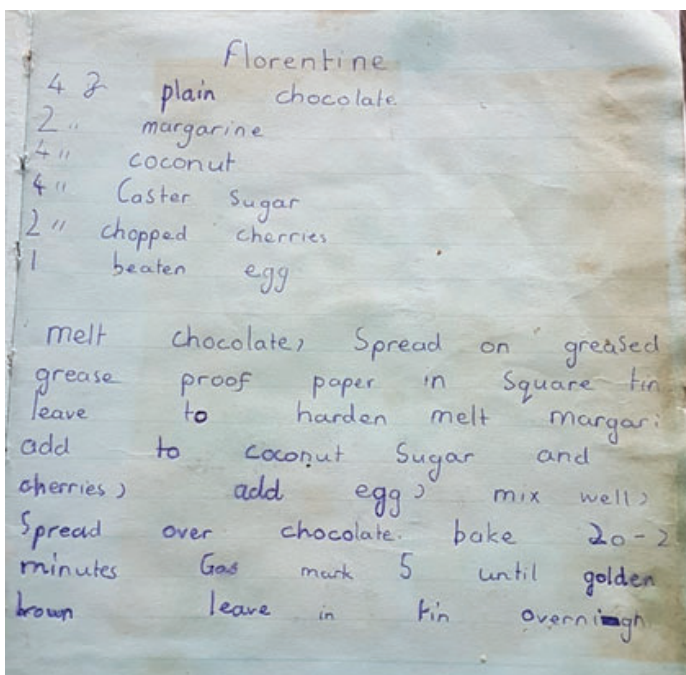
Melt margarine, add to coconut, sugar and cherries.

Add egg and mix well.

Spread over chocolate.

Bake for 20-25 minutes at 190°C (Fan 170°C, Gas Mark 5) until golden brown.

Leave in tin overnight.



Recipe written by a very young Alasdair