

## Florentine Slice

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### Ingredients

- 185g dark chocolate
- 3/4 cup sultanas
- 2 cups crushed corn flakes
- 1/2 cup roasted unsalted peanuts
- 60g red glace cherries
- 2/3 cup condensed milk

### Method

- Put chopped chocolate in top of double saucepan, stir over simmering water until melted.
- Spread evenly over base of greased lamington tin lined with baking paper, leaving overhang for easy removal when cooked.
- Refrigerate until set.
- Combine sultanas, cornflakes, peanuts, chopped cherries and condensed milk in bowl, mix well.
- Using back of spoon, spread mixture evenly over chocolate base.
- Bake in moderate oven for 15-20 minutes.
- Cool and refrigerate until set.

Cut into squares.

Wendy Eves.