

# Florentine Cookies

Classic Italian Florentine cookies with almonds, candied fruit, and chocolate coating. Delicate, crispy, and perfect for tea time or special occasions.

15	10	25	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Florentine Cookies

## Ingredients

- 1 cup unsalted butter
- 2 cup granulated sugar
- 2 tbsp flour
- 1 cup heavy cream
- 4 oz bitter chocolate
- 1 cup honey
- 1 cup honey
- 1 cup almond
- 1 tsp vanilla extract

## Instructions

- 1 Prepare for Baking**

Preheat oven to 350°F (175°C). Line two large baking sheets with parchment paper.
- 2 Make the Cookie Base**

Combine 1 cup butter, 2 cups sugar, 2 tablespoons flour, and 1 cup heavy cream in a medium saucepan. Heat over medium heat, stirring constantly, until butter melts and sugar dissolves completely, about 4-5 minutes.
- 3** Add 4 oz honey to the saucepan and continue stirring until mixture is smooth and begins to bubble gently, about 2 minutes more.
- 4** Remove from heat and immediately stir in 1 cup sliced almonds, 1 cup candied orange peel, and 1 teaspoon vanilla extract until evenly distributed.
- 5 Shape and Bake**

Drop rounded teaspoonfuls of mixture onto prepared baking sheets, spacing them 4 inches apart as they spread significantly. Gently flatten each mound with the back of a spoon.
- 6** Bake for 8-10 minutes until edges are deep golden brown and centers are set but still slightly soft. Watch carefully as they can burn quickly.
- 7 Cool and Finish**

Let cookies cool on baking sheets for 3-4 minutes until firm enough to handle. Transfer to wire racks and cool completely, about 15

minutes.

- 8 Melt 1 cup chocolate in microwave or double boiler until smooth. Dip half of each cooled cookie into chocolate, allow excess to drip off, then place on parchment paper until chocolate sets, about 20 minutes.

## Tips

Spread the mixture very thinly on baking sheets to achieve the signature delicate, lace-like texture that makes Florentines so special.

Use a small cookie scoop or teaspoon to portion uniform amounts, ensuring even baking and professional presentation.

Watch carefully during baking, especially after 6 minutes, as the high sugar content can cause rapid browning and burning.

Allow cookies to cool for 2-3 minutes on the baking sheet before transferring to prevent breaking while they're still soft.

Melt chocolate gently using a double boiler or microwave in 30-second intervals to prevent seizing or scorching.

Store finished cookies between layers of parchment paper in airtight containers to maintain crispness and prevent sticking.

Experiment with different nuts like hazelnuts, pistachios, or pecans to create unique flavor variations.

For clean chocolate coating, tap off excess chocolate and place on parchment paper to set completely before storing.