

The Tuscan Orchard Panforte

Ingredients:

- 1 Piece of Edible Wafer Paper (round)
- 1 cup mixed nuts (almonds and hazelnuts), toasted and roughly chopped
- 1 cup mixed dried fruits (dates, white raisins, and apricots), chopped
- 1 cup (125 grams) all-purpose flour
- 1/4 cup (25 grams) cocoa powder
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 3/4 cup (180ml) honey (additional agave can be used if honey is insufficient)
- 1 cup (200 grams) granulated sugar
- 1/4 cup semisweet chocolate chips

Steps:

1. Prepare the Pan: Preheat oven to 320°F (160°C). Line a 9-inch springform pan with parchment paper and place the edible wafer paper on top.
2. Mix Dry Ingredients: In a large bowl, combine the chopped dried fruits, toasted nuts, flour, cocoa powder, cinnamon, cloves, nutmeg, and salt. Stir until evenly mixed.
3. Make the Syrup: In a saucepan, combine honey and sugar. Heat over medium heat, stirring until

the sugar dissolves. Let it simmer for 3 minutes.

4. Combine with Dry Ingredients: Pour the syrup over the dry ingredients. Add the chocolate chips and mix well with a wooden spoon. The mixture will be thick and sticky.

5. Bake the Panforte: Press the mixture firmly and evenly into the prepared pan. Bake for about 30-40 minutes, or until the center is set but not completely hard.

6. Cool and Dust: Allow the Panforte to cool completely in the pan. Once cool, remove from the pan and dust with powdered sugar.

Tips:

- Ensure the dried fruits and nuts are chopped to similar sizes for an even texture.
- If the mixture is too dry, add a little more honey or agave.
- The addition of chocolate chips gives a subtle chocolate flavor, complementing the spices and fruits.