



PEANUT-RAISIN OATMEAL FLORENTINES

with Dark Chocolate

by Nick (Episode 2: "That's a Cracker")

Ingredients

- 1/3 Cup Butter
- 1 Cup Rolled Oats
- 1/2 Cup Sugar
- 1/3 Cup All-Purpose Flour
- 3 Tbsp Corn Syrup
- 2 Tbsp Milk
- 1 tsp Vanilla
- 1/4 tsp Salt
- 1/8 Cup Peanuts (approx)
- 1/8 Cup Raisins (approx)
- 12 oz, 60-72% Dark Chocolate

Directions

1. Preheat Oven to 375°F (190°C).
2. Melt butter in a saucepan over low heat until just melted. Remove from heat and stir in oats, sugar, flour, corn syrup, milk, vanilla, salt.
3. Using a small food processor or knife, lightly chop peanuts until they are about as small as the oats. Do not powder. Scoop out intact pieces and add to the biscuit mixture.
4. Finely chop raisins with a knife to around the same size and add to the biscuit mixture. Stir to combine and evenly distribute peanuts and raisins with oats.
5. Line baking trays with a silicone baking mat, parchment paper, or heavily greased foil. Drop 2 tsp of cookie batter 3-inches apart on the tray; about 6 biscuits per baking sheet max.
6. Bake for about 6-7 minutes until golden brown. Allow to cool on the baking sheet until they firm up before transferring them to a wire rack. Let cool completely before adding chocolate.
7. Using a double boiler, temper the chocolate. (Find instructions online!)
8. Using a pastry brush, spread melted chocolate on the back of each biscuit. If using a silicone brush, spin the brush in a tight circle to get concentric circle pattern in the chocolate. Repeat with remaining biscuits. Leave to set upside down until hard.

Feel free to adapt this version of the recipe as you wish!

We suggest: White or Milk Chocolate, Top Chocolate with Flaky Salt, Other Dried Fruit

Adapted from "Dessert Now, Dinner Later's" Oatmeal Lace Florentine Cookies

We would love to see your version of this bake: Use #hotbopod on Twitter or Instagram!

