



Lemon Cranberry Florentines

READY IN



45 min.

SERVINGS



42

CALORIES



99 kcal

DESSERT

Ingredients

- ☐ 0.3 cup all purpose flour
- ☐ 0.5 cup cranberries dried finely chopped
- ☐ 0.3 cup heavy whipping cream
- ☐ 3 tablespoons honey
- ☐ 9 ounces bittersweet chocolate finely chopped
- ☐ 1.3 cups slivered almonds finely chopped
- ☐ 0.7 cup sugar
- ☐ 6 tablespoons butter unsalted cut into 6 pieces ()

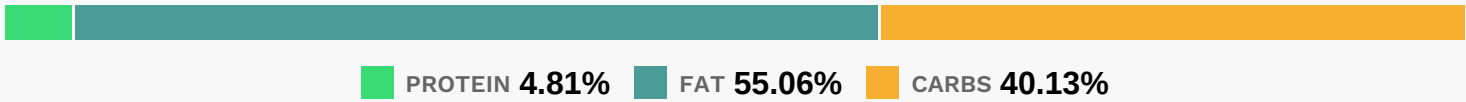
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven

Directions

- ☐ Place butter, sugar, whipping cream, and honey in medium saucepan. Attach candy thermometer to side of pan. Bring mixture to boil over medium-high heat, stirring to dissolve sugar. Reduce heat to low and boil without stirring until candy thermometer registers 230°F, about 4 minutes.
- ☐ Remove pan from heat. Immediately add chopped almonds, 1/2 cup Candied Lemon Peel, cranberries, and flour; stir until evenly distributed. Cool to room temperature (dough will thicken as it cools).
- ☐ Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 350°F. Line 2 baking sheets with parchment paper. Spoon generous rounded teaspoonfuls of dough (about 1-inch diameter rounds) onto prepared baking sheets, spacing about 4 inches apart.
- ☐ Bake until cookies spread out, bubble, and are golden brown, rotating baking sheets halfway during baking, about 16 minutes total.
- ☐ Place baking sheets on rack. If cookies are misshapen, use butter knife to push irregular edges in, forming round cookies. Slide parchment paper with cookies onto racks; cool completely.
- ☐ Let baking sheets cool completely, then repeat process with remaining dough, lining baking sheets with fresh parchment paper between batches.
- ☐ Stir finely chopped chocolate in metal bowl set over saucepan of simmering water until melted and smooth. Using fork, drizzle melted chocolate over cookies. Decorate with remaining 1/2 cup finely chopped
- ☐ Candied Lemon Peel. Chill to set chocolate, about 20 minutes. DO AHEAD: Can be made 1 week ahead. Store layered between sheets of parchment paper in airtight containers in refrigerator.
- ☐ Feel free to use thinly sliced candied lemon peel (instead of finely chopped) to garnish the cookies.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:3.44, Inflammation Score:-1, Nutrition Score:2.2847826415268%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 99.38kcal (4.97%), Fat: 6.27g (9.65%), Saturated Fat: 2.93g (18.28%), Carbohydrates: 10.28g (3.43%), Net Carbohydrates: 9.29g (3.38%), Sugar: 7.88g (8.75%), Cholesterol: 6.8mg (2.27%), Sodium: 1.55mg (0.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.22mg (1.74%), Protein: 1.23g (2.47%), Manganese: 0.17mg (8.3%), Vitamin E: 0.95mg (6.36%), Copper: 0.11mg (5.63%), Magnesium: 19.85mg (4.96%), Fiber: 0.99g (3.98%), Phosphorus: 34.08mg (3.41%), Iron: 0.56mg (3.14%), Vitamin B2: 0.05mg (2.96%), Zinc: 0.28mg (1.86%), Potassium: 62.89mg (1.8%), Vitamin A: 80.82IU (1.62%), Selenium: 1.09µg (1.56%), Calcium: 14.54mg (1.45%), Vitamin B3: 0.24mg (1.19%), Vitamin B1: 0.02mg (1.13%)