

## Florentines

---

### **INGREDIENTS:**

120 ml cream  
390 g butter  
390 g sugar  
390 g glucose  
780 g sliced almonds

Cream butter and sugar together until light and fluffy.

Heat cream and glucose in a saucepan until glucose is dissolved.

Stream the cream into the mixture.

Add sliced almonds and mix until combined.

Using purple scoop (size 40), scoop and place evenly spaced (about 2" apart) on a sheet pan.

Bake at 190°C (375°F) for 7 – 10 min.