



# Flapjacks

SERVINGS: 12

PREPPING TIME: 15 MIN

COOKING TIME: 45 MIN

## Ingredients

### Flapjacks

150g soft brown sugar

225g to 275g butter

*Add more butter for richer and creamier flapjacks and less for drier with a bit more crunch*

1 rounded tablespoon golden syrup

350g porridge oats

A baking tin, about 8 x 10 inches, lined with greased baking paper

### Extras

The great thing about flapjacks is you can add so much to them.

Try adding: a handful of dried fruit, nuts, seeds or using honey instead of the golden syrup.



## Directions

1. Pre-heat the oven to 150oC
2. Place the sugar, butter and golden syrup in a saucepan, heat gently until the butter has melted, stirring occasionally
3. Take the saucepan off the heat and stir in the porridge oats, mixing well
4. Pour the mixture into the tin and press it out evenly, using the back of a tablespoon or using your hand
5. Bake for 40–45 minutes
6. Allow the mixture to cool in the tin for 10 minutes before cutting into oblong bars and leaving to fully cool before taking out. Store the flapjacks in an airtight container.

*What's your favourite flavour?*

*For a delicious yoghurt topping, mix 250g melted white chocolate with 125ml of natural yoghurt and spread over the top of the cooled flapjacks and place in the fridge to set. Or, try dipping one end of each cooled flapjack in melted milk or dark chocolate, leaving in the fridge to set.*