

Flapjack Recipe

Ingredients

200g butter

6 tablespoons of golden syrup

330g porridge oats

Method

1. Heat your oven to 180C and grease a baking tray (around 33cm x 25cm is good but slightly smaller or bigger will work too. You can divide it into two smaller trays as well) with a little butter and then line the base with greaseproof paper.
2. Melt the butter and golden syrup in a saucepan on a low heat.
3. Stir until the butter has melted into the syrup. Put the oats in a bowl and pour the butter and syrup over.
4. Mix until well combined.
5. Pour the flapjack mixture into the baking tray and spread evenly, pushing it into the corners and ensuring the top is even.
6. Bake in the oven for 20-25 minutes. It should still be slightly soft in the middle when it's done but will harden as it cools.
7. Take out of the oven and allow to cool completely before cutting into bars to enjoy. Store the flapjacks in an airtight tin.