

Flapjacks

Ingredients

225g butter or margarine
75g golden syrup
150g demerara sugar
300g rolled oats

Notes

- **Please bring an ovenproof dish to cook in – roughly 20cm x 25cm and foil to cover to bring home.**
- **Don't forget an apron.**
- **Check allergies of consumer before serving.**

Method

- 1) Preheat the oven to 180C.
- 2) Grease and line tin.
- 3) Place the butter or margarine and syrup into a saucepan and melt slowly over a low heat.
- 4) Remove saucepan from heat and stir in sugar.
- 5) Then stir in the oats, mixing until coated.
- 6) Spoon the mixture into tin.
- 7) Smooth over and press down using a fork or the back of a spoon.
- 8) Bake for approx 20 minutes, until lightly browned.
- 9) Remove from the oven and cut into 'bars' in the baking tin while hot.
- 10) Leave to cool before removing from tin.

