

Flapjack

This recipe will fill one small shallow tin, 25x20cm (10x8in)

- 🍷 115g (4oz) Butter or Margarine
- 🍷 115g (4oz) Caster sugar
- 🍷 85g (3oz) Golden Syrup
- 🍷 225g (8oz) Rolled Oats
- 🍷 1 Teaspoon Vanilla Essence



Method

Preheat the oven to 180C/350F/Gas 4 and line the tin with baking powder.

Melt the butter or margarine, sugar and syrup together. Stir in the oats and vanilla essence.

Spread the mixture into the prepared tin and bake for 20mins. Do not overcook.

Cut into portions and lift from the tin while still warm.

You can add currants, sultanas or apricots or replace the golden syrup with honey.

