

Flapjack

Useful equipment

You might need the following baking tools/gadgets to make these flapjacks:

Digital scales
Mixing bowl
Measuring cups
23 x 30cm baking tin
Cake storage

Ingredients

225g (1 cup) butter or margarine
225g (1 cup) demerara sugar
75g (¼ cup) golden syrup
275g (3 cups) porridge (rolled) oats

Preheat your oven to 160C / 140C Fan / 320F and grease a 23 x 30 cm (9 x 12 inch) baking tin. Line the base and sides of the tin with baking / parchment paper to make it easier to remove from the tin later.

Melt the wet ingredients together

1. Measure the butter, sugar and golden syrup add them to a small pan.
2. Heat your pan on a low heat until everything has melted.

Measure the porridge oats

1. While the butter mixture is melting measure out the porridge/rolled oats and add them to a large mixing bowl.

Mix everything together

1. Pour the melted butter mixture over the porridge oats and stir it all together. Keep mixing until all the oats look like they're coated in the melted mixture.
2. Bake the flapjacks

3. Tip the oat mixture into your prepared baking dish then press it down with the back of a spoon or spatula. Make sure you press it down well into the corners and edges.
4. Bake the flapjacks in the oven for 35-40 minutes. They're ready when they've turned a nice golden-brown colour.
5. Remove the flapjacks from the oven and leave them in the tin to cool. Once they're cool, remove them from the tin, cut them into squares, serve and enjoy.



You could cover or drizzle melted chocolate on top for an extra treat!

