



Foolproof Flapjack

Oven: 180°C

Ingredients:

- 8 oz rolled oats
- 5 oz butter
- 5 oz self-raising flour
- 4 oz brown sugar
- 2 heaped tablespoons golden syrup

Instructions:

1. Preheat the oven to 180°C.
2. Melt the butter, brown sugar and golden syrup together, either in a saucepan over a low heat or in the microwave.
3. Once the butter has melted, stir in the rolled oats and self-raising flour until well combined.
4. Press the mixture evenly into a greased or lined baking tray.
5. Bake for 15 to 20 minutes, checking after 15 minutes. The top should be lightly golden.
6. Allow to cool in the tray before cutting into squares.

★ Top tip:

For a softer, chewier flapjack, bake for closer to 15 minutes. For a firmer flapjack, leave it in for up to 20 minutes.