
FLAPJACK

Ingredients

- 150g unsalted butter
- 75g golden syrup (approx. 3 tbsp)
- 150g soft light brown sugar
- 350g porridge oats
- A pinch of salt



Method

1. Preheat the oven to 180°C (160°C fan)/350°F/ Gas Mark 4 and line an 8 x 10-inch (20 x 25cm) baking tray with baking parchment.
2. Put the butter, syrup and sugar in a saucepan and stir over a moderate heat for about 5 minutes, or until the sugar has dissolved and the butter has melted.
3. Stir in a pinch of salt and take the pan off the heat.
4. Mix in the oats until fully combined.
5. Tip the mixture into your prepared baking tray and use the back of a spoon to evenly press it down to compact it – this helps prevent your flapjacks from falling to pieces on cutting.
6. Bake for 20-25 minutes for soft and chewy, or 30-35 minutes for firm and crunchy.
7. Leave to cool for a few minutes before using a knife to score the flapjack into 15 squares.
8. Leave the flapjacks to cool completely in the tin before turning out.
9. Use a sharp knife to cut along the scored lines and serve.

