

## Flapjacks Recipe

### Ingredients:

- 125g unsalted butter
- 50g golden syrup
- 125g caster sugar
- 250g oats (preferably jumbo oats)
- 60g of each topping

### Topping examples:

- Dried apricots
- Dried cranberries
- Raisins or sultanas
- Chocolate chips
- Nuts

### Equipment:

- Saucepan
- Wooden Spoon
- Baking Tray
- Baking Paper

### Method:

Preheat your oven to 170°C

Line a baking tray with baking paper

Prepare your toppings by chopping them into smaller pieces if needed.

Add the golden syrup, caster sugar and butter to the saucepan and melt it on the hob

Once it has all melted, take it off the heat

Add the oats to the saucepan – make sure all of the oats are coated in the melted mixture

Add your toppings to the oat mixture

Pour the mixture into your baking tray and flatten evenly with a wooden spoon

Put the baking tray into the oven and bake for 14/15 minutes.

Take out of the oven and wait to cool.

Recipe: Matthew Jones, Bread Ahead Bakery