

Classic Flapjacks

Ingredients

- 150g butter
- 75g light brown sugar
- 3 tbsp golden syrup
- 250g porridge oats



Method

1. Preheat the oven to 180C/160C fan oven
2. Grease the bottom of a 20cm square tin then line it with baking parchment
3. Put the butter, sugar and golden syrup into a pan on a medium heat and stirring regularly so that the butter melts.
4. Once the butter is melted, bring the pan off the heat and pour in the oats, making sure to cover each oat in the mixture
5. Turn it all into the tin and make sure to spread it out evenly by using a spoon or a knife
6. Bake for 25 minutes or until brown around the sides
7. Remove from the oven and leave to cool down for 2-3 minutes in the tray then remove from the tray and leave a further 5 minutes
8. Cut the flapjack so you have four lines down and three line across, giving you lovely rectangular flapjacks

Notes