

Flapjacks - BETWEEN TWO

Ingredients

50g margarine
30g brown sugar
2 x 15ml spoon syrup
100g porridge oats
50g dried fruit

Equipment

Small Baking tray
Small pot
Wooden spoon
2 x small foil containers



OVEN TEMPERATURE
190°C/GAS MARK 5
TIME 10-15 MINUTES

Method

1. Pre-heat the oven to 190°C or Gas Mark 5
2. Collect all equipment and ingredients.
3. Place margarine, syrup and sugar into a pan.
4. Melt together on a low heat until butter has melted and sugar has dissolved
5. Add rolled oats and mix until combined.
6. Divide mixture carefully into two small square foil containers and press into container with the back of a metal spoon.
7. Bake for 10 - 15 minutes until golden brown.
8. Leave to cool for 5 minutes then cut into squares.

