

BAKING WITH CLAYTON



Fantastic Flapjacks

Difficulty Level



METHOD

1. Preheat the oven to 200°C (180°C fan, gas 6).
2. Put the oats, the butter, the sugar and the golden syrup in a large bowl and mix together.
3. Spoon the mixture into a greased baking tray and press it down with the back of spoon making sure it gets into all the corners.
4. Using a butter knife, mark out the individual flapjacks.
5. Bake for ¼ of an hour until the flapjacks are golden brown.
6. Once cooked, leave the flapjacks to cool on a wire rack.
7. Simple and delicious... enjoy.

INGREDIENTS

Flapjacks

- 250g Rolled Oats (or any kind)
- 125g Salted or Unsalted Butter
- 125g Brown Sugar
- 3-4 Tablespoons of Golden Syrup

Great for lunch boxes and snacks, Flapjacks are a treat for any day of the week.

