

Easy Flapjacks

Ingredients

- 110g butter
- 3 heaped tablespoons of Golden Syrup
- 110g soft brown sugar
- 225g oats
- 1 large egg (beaten)
- 1 teaspoon of baking powder

Method

- Put the butter, brown sugar and Golden Syrup in a microwave and cook until the butter is melted.
- Let it cool for five minutes
- Beat the egg and leave aside
- Add the oats and baking powder and egg to the syrup Mix together and add any other ingredient(s) you wish to use to make the flapjack more interesting
- Press into a greased and lined baking tray
- Bake in a hot oven at 160 for 15-20 minutes
- Remove from the oven and let cool before adding any toppings or just serve plain

