

Flapjack



Ingredients:

165g unsalted butter
125g soft brown sugar
2 tablespoons golden syrup (60g)
250g rolled porridge oats
Pinch of salt

Instructions:

1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease and line a 20cm square baking tin.
2. Melt the butter, sugar, and syrup in a saucepan over a low heat, stirring until smooth.
3. Remove from the heat and stir in the oats and salt.
4. Press the mixture firmly into the prepared tin.
5. Bake for 20-25 minutes, or until golden brown.
6. Leave to cool in the tin for at least 30 minutes before cutting into squares.