

# Yummy golden syrup flapjacks

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**Prep:**15 mins

**Cook:**15 mins



**Makes 12**

Bake these 4-ingredient flapjacks - they're easy to make and ready in half an hour. Add chocolate drops, desiccated coconut or sultanas, if you like

## Ingredients

250g jumbo porridge oats

125g butter, plus extra for the tin

125g light brown sugar

2-3 tbs golden syrup (depending on how gooey you want it)

## Method

### STEP 1

Heat the oven to 200C/180C fan/gas 6. Put the oats, butter, sugar and golden syrup in a food processor and pulse until mixed - be careful not to overmix or the oats may lose their texture.

### STEP 2

Lightly butter a 20 x 20cm baking tin and add the mixture. Press into the corners with the back of a spoon so the mixture is flat and score into 12 squares. Bake for around 15 mins until golden brown.

### Top tip:

Add 75g of raisins or other dried fruits or add nuts and seeds or spice it with cinnamon. You could even brush melted chocolate over the cooled flapjack.