

## Flapjacks



### ***Ingredients***

50g Margarine

45ml Honey

100g Porridge Oats

Optional: 15ml Dried Fruit, 4 apricots, 5 glace cherries, 15ml coconut

### ***Method***

1. Collect ingredients and equipment: small pot, wooden spoon, bowl, scales and measuring spoon, baking tin and greaseproof paper.
2. Heat oven to 190°C. And line a tin with greaseproof paper, this makes the flapjack easier to remove once cooked.
3. Put Margarine, syrup and sugar in a pot and melt over a medium heat.
4. Remove from heat, add the oats and mix well.
5. Press the mixture down until it is compact - you can do this with the back of a mental spoon. If the mixture sticks to the spoon, wet the spoon with cold water.
6. Bake in the oven until golden brown approx. 15 minutes.
7. Allow to cool slightly before cutting into slices.