

# Flapjack

## Ingredients:

- 250g Rolled Oats
  - 100g Sugar
  - 100g Margarine
- 1 rounded tablespoon Golden Syrup

## Equipment:

- Large Mixing Bowl
  - Saucepan
- Wooden Spoon
  - Spatula
- Tablespoon
- Swiss Roll Tin



## Method:

1. Heat oven to 190°C
2. Grease the tin
3. Put the oats and sugar into a bowl and mix together
4. Put margarine and syrup into a saucepan and gently heat until the margarine has melted
5. Pour the syrup over the oats and mix well
6. Press the mixture into the greased tin and flatten with the spatula
7. Bake in oven for 15 - 20 minutes, until the mixture is golden brown and firm to touch
8. Cut into 8 or 12 pieces with a knife and leave to cool