



This recipe is available
from Susan Penny
Handmade Home at
www.susanpenny.co.uk

STICKY FLAPJACK

Ingredients

450g porridge oats
300g margarine or unsalted butter
100g golden syrup
200g caster sugar
½ tbsp ground ginger

Method

- 1 Pre-heat your oven to 180°C, 350F, gas mark 4.
- 2 Grease and line a 28 x 18 cm (11 x 7in) shallow baking tin with baking parchment.
- 3 Put the margarine, golden syrup and caster sugar in a large saucepan and heat gently, mixing with a wooden spoon, until the margarine and sugar have melted.
- 4 Mix in the oats and the ginger until they are coated with the margarine/syrup mixture.
- 5 Turn carefully into the prepared tin, level and bake for 25 minutes until golden brown around the edges, but still moist and sticky. Take care not to overcook or the flapjack will dry out.
- 6 Cool in the tin for about 15 minutes, and then mark out 24 pieces with a sharp knife. Leave to cool completely in the tin, then turn out and cut into pieces.

“This yummy flapjack is crispy on the top and sticky underneath, and can be made with vegetable margarine or butter.

A wonderful lunchbox filler for hungry tums or great as a teatime treat served with warm custard.”