

Chewy Flapjacks

Brigades @ Home – 27/03/2020

Preparation time: 15 minutes

Cooking time: 20-25 minutes

Overall inc. cooling: 1.5 hours

Makes: 15 pieces

Ingredients

375g unsalted butter or baking margarine

225g golden syrup

200g soft brown sugar

500g porridge oats

Method

1. Set your oven to gas mark 3, fan 160°C
 2. Grease a 20 x 30cm baking tray and line the bottom with greaseproof paper
 3. Melt the butter, sugar, and syrup in a large saucepan until mixed and runny
 4. Take the saucepan off the heat and stir in the oats until everything is combined
 5. Pour the mixture into the prepared baking tray and smooth it out
 6. Place the tray into the centre of the pre-heated oven and bake for 20 - 25 minutes, until golden. (If you prefer your flapjack more chewy it should still have a slight wobble when you take it out of the oven)
 7. Allow the flapjack to cool in the tin for 15 minutes then score lightly where you want to cut it into squares
 8. Cover with a clean tea towel until completely cool
 9. Cut the flapjack into squares and turn it out
 10. Store in an airtight container
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Ingredients

375g unsalted butter
225g golden syrup
200g soft brown sugar
500g porridge oats



Utensils

20x30cm Baking tray
Greaseproof paper
Pen & Scissors
Wooden spoon
Scales
Large pan & Small bowl
Cooling rack
Oven gloves & Tea towel
Airtight container
Oven: gas mark 3 or 160°C



1.
Put the baking tray on the greaseproof paper



2.
Draw round the baking tray and cut out



3.
Grease the baking tray with butter



4.
Push the greaseproof paper into the bottom of the baking tray



5.
Put the large pan on the scales



6.
Weigh the butter, golden syrup, and soft brown sugar into the large pan



7.
Put the large pan on the stove and turn the heat to medium



8.
Melt everything together



9.
It is done when the butter has melted and everything has come together. Take it off the stove



10.
Weigh the porridge oats into the small bowl



11.
Pour the porridge oats into the mixture



12.
Mix until everything has come together



13.
Pour the mixture into the baking tray



14.
Smooth down the top with the back of the wooden spoon



15.
Put the baking tray into the oven for 20 minutes and then check it. Give it another 5 minutes if it is not cooked



16.
Take the baking tray out of the oven and put it onto the cooling rack and leave to cool for 15 minutes



17.
Score where you will want to cut the pieces later and leave to cool completely under a tea towel



18.
Cut the pieces completely and turn them out onto the cooling rack. Store in an airtight container

