



# Flapjack

12 pieces



Easy

up to 15 Min.



## Ingredients:

### For the Flapjack:

- 150 g Unsalted butter
- 150 g Golden Caster Sugar
- 100 g Golden Syrup
- 325 g Oats
- 50 g Dr. Oetker 72% Extra Dark Chocolate

- 1 Preheat the oven to 180°C (160°C Fan/Gas Mark 4). Grease and line an 10" x 8" rectangular baking tin.
- 2 Place the sugar, butter and golden syrup in a saucepan and heat gently whilst stirring until melted together.
- 3 Remove from the heat and mix in the oats. Press into the prepared tin and bake for 25-30 minutes until lightly golden and bubbling.
- 4 Leave the flapjack to cool in the tin. Once cooled remove from the tin.
- 5 Break the chocolate into pieces and place in a microwavable bowl. Melt the chocolate in the microwave, in 30 second bursts stirring between each burst until the chocolate is melted.
- 6 Using a spoon, drizzle the melted chocolate over the flapjack and leave to set for a few minutes.
- 7 Cut the flapjack into 12 pieces and enjoy!



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Tip from the Test Kitchen

- Why not try adding dried fruit and nuts for your flapjack for extra flavour and crunch, simply mix in with the oats.

