

Peanut Butter Flapjack Recipe

ZOOM online activity 17th April



You will need:

1 x Baking tray 12"x8"
Baking parchment
(to line the tray)
Large pan



Ingredients:

4oz Butter
4oz sugar
4oz Golden Syrup
2 Tbsp Plain Flour
12oz Oats
8oz Crunchy Peanut Butter

Method:

1. In a pan place the Sugar, Syrup and butter. Warm gently until all the sugar is dissolved.
2. Add the flour and cook out until all the lumps have gone.
3. Remove from the heat and gently fold in all the Oats
4. Put half the Oat mixture into the lined tray and press down firmly so the mixture is spread evenly across the tray.
5. Then put teaspoon sized lumps of the Peanut Butter across the whole of the Oat mixture.
6. Now place the rest of the Oat mixture over the Peanut Butter and again press down firmly. (Don't worry if the Peanut Butter comes through)
7. Now bake in an oven at 150 oC for 20 minutes (check and turn around occasionally)



After 20 minutes the flapjack should be slightly golden. Remove from oven and score 3 across and 4 longways to create 12 pieces.

Allow to cool then cut and enjoy !