

## Peanut Butter Flapjack Recipe ZOOM online activity 17th April



## You will need:

I x Baking tray I2"x8" Baking parchment (to line the tray) Large pan

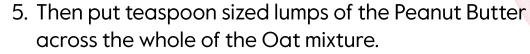


4oz Butter
4oz sugar
4oz Golden Syrup
2 Tbsp Plain Flour
12oz Oats

8oz Crunchy Peanut Butter

## **Method:**

- I. 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.



- 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 I50 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 I2 pieces.

Allow to cool then cut and enjoy!







