

<u>Honey flapjacks</u>

<u>Oven</u>: 180 deg C/160 Fan/Gas 4

<u>Cake tin</u>: 20cm×30cm (8in x 12in) greased <u>Ingredients</u>: 200g butter 200g demerara sugar 200g honey 400g porridge oats 50g dried fruit

<u>Method</u>:

*Put butter, sugar and honey in a pan and heat, stirring occasionally, until the butter has melted and the sugar is dissolved

*Add the oats and the dried fruits and mix well

*Transfer the mixture into the cake tin, spread and smooth it doewn with the back of a spoon.

*Bake in the pre-heated oven for 15-20 mins, until lightly golden around the edges, but still slightly sticky in the middle.

*Let it cool , then turn out and cut into squares.