

## **FLAPJACKS**

### **Ingredients**

120 gms margarine  
4 level tbsps golden syrup  
90 gms granulated sugar  
240 gms rolled oats  
¼ level tsp salt

### **Method**

Pre-heat the oven to 140°C fan. Grease a square shallow tin, about 7 inches.

Put margarine and golden syrup in a pan and leave over a low heat until the margarine has melted. Remove from heat and add granulated sugar, oats and salt. Mix thoroughly.

Turn mixture into prepared tin and bake for 35 minutes until golden brown.

Leave to cool in the tin for 5 minutes and then, while they are still warm, cut into 12 bars. Place on a wire tray to finish cooling.