

Flapjack bites

Ingredients

150g Porridge Oats -DO NOT BRING
GIANT OATS

pinch of salt

50g margarine (cold)

50g sugar

2 tbsp golden syrup



Aim higher

Add 75g dried apricots, raisins or other
dried fruit to make your flapjacks healthier

12 small cake cases from home



Equipment

All equipment is provided by school

***REMEMBER TO BRING A CONTAINER
AND A LID FROM HOME***

Oven temperature: 180°C or Gas mark 4

Method:

1. Preheat oven and collect equipment
2.  Chop the apricots into small pieces
3. Place cake cases into bun tin
4. Place sugar, syrup and margarine in the saucepan and stir gently over a medium heat using a wooden spoon until melted.
5. Take off the heat and stir in the oats and  fruit carefully.
6. Spoon the mixture into the cases making sure each case has the same amount of mixture and press down well.
7. Bake for 15-20 mins until golden brown.