

How to make chocolate flapjacks

Ingredients:

250g of butter

250g of brown sugar

500g of oats

5 tablespoons of golden syrup

1 bar of chocolate

Method:

- 1) Preheat the oven to 200 degrees C
- 2) Line a baking tray with greaseproof paper
- 3) Put 250g of butter in a bowl
- 4) Add 250g of brown sugar to the bowl and mix together
- 5) Add 500g of oats to the bowl and mix together
- 6) Add 5 tablespoons of golden syrup and mix in
- 7) Add mixture to baking tray and smooth out
- 8) Bake in the oven for 15 minutes then leave to cool
- 9) Melt broken up chocolate in the microwave and pour on to flapjack when melted, then smooth it out
- 10) Leave in the fridge to cool
- 11) Once cooled, cut into pieces and enjoy! :