

Chocolate Chip Flapjack Recipe

from NurtureStore.co.uk

110g butter

85g light brown sugar

75g golden syrup (or corn syrup or honey)

250g oats

75g milk chocolate chips

75g raisins

50g chopped hazelnuts

Melt the butter, sugar and golden syrup in a large pan, over a low heat.

Once melted, remove the pan from the heat and stir in the oats, chocolate chips, raisins and hazelnuts.

Line a baking tin (around 20cm square) with baking parchment and then tip the flapjack in. Use the back of a spoon to spread it out and flatten it down.

Bake in an oven at Gas 4 / 180C / 350F for around 15 minutes if you like your flapjack chewy, around 20 minutes if you like it with more crunch.

Leave the flapjack to cool completely in the tin, then take it out and cut into slices.



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