



Coconut & Cherry Flapjack

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 20 mins

Ingredients

225g Butter
180g Light brown sugar
150g Condensed milk
65g Golden syrup
350g Porridge oats
100g Dessicated coconut
75g Chopped glacé cherries
1 tsp Coconut extract

2 Tbsp Dessicated coconut (for topping)

Method

- Pre-heat the oven to 170 degrees centigrade (150 degrees fan) gas mark 3.
- Line a 23cm x 23cm (9" x 9") square tin with baking parchment.
- In a medium sized pan melt the butter, light brown sugar, condensed milk and golden syrup on a very low heat until the sugar has melted. Leave to cool slightly.
- Weigh the porridge oats, dessicated coconut, chopped glacé cherries and coconut extract into a large bowl and mix to combined.
- Then add the cooled melted butter mixture into the oats and mix until fully combined.
- Put the oat mixture into the tin, flatten then sprinkle the extra dessicated coconut over the top.
- Bake for 20 minutes until the edges go slightly brown. The middle will still be very pale but it will set as it cools.
- Leave to set in the tin then cut into oblongs/ squares. It is best to leave overnight or place in the fridge to make sure it is completely cold before cutting into slices.