



Ginger Flapjack

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

Ingredients

225g Butter
180g Light brown sugar
150g Condensed milk
65g Golden syrup
375g Porridge oats
3 Pieces of stem ginger - finely chopped.
2 tsp Ground ginger

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, chopped stem ginger and golden syrup on a very low heat until the sugar has melted. Leave to cool slightly.
- Weigh the porridge oats and ground ginger into a large bowl and mix to combine.
- Then add the cooled melted butter mixture into the oats and mix until fully combined.
- Put the oat mixture into the tin, flatten then 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.