



Hot Cross Easter Flapjack

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

Ingredients

225g Unsalted Butter
180g Light Brown Sugar
150g Condensed Milk
65g Golden Syrup
375g Porridge Oats
75g Raisins
75g Currants
50g Mixed Peel
1 Orange (zest)
1 tsp Mixed Spice
1/2 tsp Ground Nutmeg
1/2 tsp Ground Cinnamon

Icing:

100g Sieved Icing Sugar
1-2 Tbsp Water or Orange Juice

Method

- Pre-heat the oven to 170 degrees centigrade (150 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, raisins, currants, mixed peel, orange zest and spices 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.
- To make the icing sieve the icing sugar in a small bowl then add enough water/orange juice to make a dropping consistency.
- Put the icing into an icing bag with a Wilton 47 icing nozzle.
- Take the slices of flapjack and pipe a cross on the top of each slice.
- Leave to set before serving.