



Lemon Flapjack

Ingredients

225g Butter
180g Caster sugar
150g Condensed milk
65g Golden syrup
375g Porridge oats
Zest of 1 lemon

Icing

2 Tbsp Greek yoghurt
1 Tbsp Sieved icing sugar
Juice of 1 lemon

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, caster sugar, condensed milk and golden syrup on a very low heat until the sugar has melted.
- Weigh the porridge oats into a large bowl and add the lemon zest. Then add the melted butter mixture into the oats and mix until fully combined.
- Put the oat mixture into the tin and level and flatten.
- Bake for 18-20 minutes until the edges go slightly brown. The middle will still be very pale and will set as it cools.
- Set aside to cool while you make the icing.
- In a small bowl put the yoghurt and sieved icing sugar and mix. Add the lemon juice until the icing is a dropping consistency. Put the icing into a disposable icing bag and cut the end off and pipe across the top of the cooled flapjack.
- Leave the icing to set then cut into squares.