



## Lemon & Ginger 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  
375g Porridge oats  
Zest of 1 Lemon  
3 Pieces/balls of stem ginger - finely chopped.

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### 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, lemon zest and chopped stem 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.