



Maple Syrup & Pecan Flapjack

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

Ingredients

225g Butter
180g Light brown sugar
150g Condensed milk
65g Maple syrup
375g Porridge oats
150g Chopped pecan nuts

Method

- Pre-heat the oven to 170 degrees centigrade (150 degrees fan) gas mark 3.
- Line either a 9 x 9 inch (23cm x 23cm) oblong tin or 9" x 9" (23cm x 23cm) square tin with baking parchment.
- In a medium sized pan melt the butter, light brown sugar, condensed milk and maple syrup on a very low heat until the sugar has melted.
- Weigh the porridge oats and chopped pecans into a large bowl. Then add the 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.