



Milk Chocolate Chip Flapjack

Sarah's Servings: 16 Sarah's skill: Easy, Baking time: 18-20 minutes

Ingredients

225g Butter
180g Caster sugar
150g Condensed milk
65g Golden syrup
375g Porridge oats
200g Milk chocolate chips

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 and half the chocolate chips 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 sprinkle on the remaining chocolate chips.
- Bake for 18-20 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.