



7

Bake in a preheated oven at 180C/350F/Gas 4 for 15-20 minutes, until lightly golden around the edges, but still slightly soft in the middle.

Let cool in the tin, then turn out and cut into squares.

Enjoy!

Annada escolara 2016-2017  
Escòla Louis Gardes  
Classa de CE2-CM1-CM2

<http://petitslivres.free.fr>



6

Smooth the surface with the back of a spoon.



# Flapjack



5

Transfer the oat mixture to the prepared cake tin and spread to about 2cm (¾in) thick.



2

## Ingredients

- 7 ¼ (7,25) oz unsalted butter
- 7 ¼ (7,25) oz demerara sugar
- 7 ¼ (7,25) oz honey
- 14 ¼ (14,25) oz porridge oats
- 1 ¾ (1,75) oz nuts, dried fruits or glacé ginger, chopped or desiccated coconut (optional)

You will also need a 20 cm x 30 cm (8 in x 12 in) cake tin, greased.



4

Add the oats and nuts, fruit, ginger or coconut, if using, and mix well.

Put the butter, sugar and honey in a saucepan and heat, stirring occasionally, until the butter has melted and the sugar has dissolved.



3