

Easter Flapjacks

These are a special Easter treat!

Ingredients:

- 250g butter (plus extra for greasing the tin)
- 250g soft light brown sugar/ caster sugar
- 4 tablespoons of honey
- 1 pinch of salt
- 350g porridge oats
- 200g cooking chocolate
- A bag of mini eggs

You can also add dried fruit such as raisins, and chopped nuts/chocolate chips



METHOD:

- 1) Preheat the oven to 150°C/gas 2. Grease and line a rectangular cake tin.
- 2) Place the butter, sugar, honey and salt in a medium pan over a low heat, and let the butter melt, stirring occasionally.
- 3) Meanwhile, roughly chop the nuts and dried fruit (if using), and stir them into the pan along with the porridge oats.
- 4) Transfer the mixture to the prepared tin, smoothing it out into an even layer.
- 5) Place in the hot oven for 35 to 40 minutes, or until golden around the edges.
- 6) Melt the chocolate in a bowl (over a pan of water on the hob)
- 7) Spread over the cooked flapjack mix, sprinkle over a bag of smashed up mini eggs and leave to cool at room temperature (around 2 hours)
- 8) Remove from tray and slice.

