

## Gingerbread Flapjacks



### Ingredients between 2, half if on your own.

- 450g/1lb oats
- 175g/6oz soft brown sugar
- 250g/9oz butter, plus extra for greasing
- 250g/9oz golden syrup
- 3 tsp ground ginger
- ¼ tsp ground cinnamon
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### Method

1. Preheat the oven to 200C/180C Fan/Gas 6.
2. Grease a square baking tin with butter and line the base and sides with baking paper (otherwise your flapjack will stick to your tin).
3. Put the oats in a large mixing bowl, add the brown sugar and stir with a spoon until combined, breaking up any lumps of sugar.
4. Put the butter, golden syrup, ground ginger and ground cinnamon into a saucepan. Heat gently until the butter has melted. Stir until everything is combined together. Pour the mixture into the oat mixture . Mix everything together until well combined and sticky.

5. Pour the mixture into the lined tin, and using a spatula, press down the mixture into an even layer. Bake for 25 minutes.
6. Take the flapjacks out of the oven and leave to completely cool before cutting. Cut into 8 squares or triangles and serve.
7. Remember to clean up your equipment and cooking area.

