



# Easter Flapjack



## Ingredients

- 45g brown sugar
- 145g butter
- 60g golden syrup
- 215g rolled oats
- 200g milk or dark chocolate or a mixture of both
- 1 x 89g bag of mini cream-filled chocolate eggs or 1 x 80g bag of sugar-coated chocolate mini eggs

## Equipment

- Large pan
- 20cm<sup>2</sup> baking tin lined with non-stick baking parchment
- Wooden spoon
- Glass bowl
- Small saucepan
- Microwave (optional)

## Method

1. Wash your hands and put on an apron.
2. Preheat the oven to 180°C, Gas Mark 4.
3. Melt the sugar, syrup and butter in a large pan until melted, bubbly and caramel in colour.
4. Turn off the heat and add the oats, stirring well until everything is combined.
5. Press the mixture firmly into the prepared baking tin and bake for 20-25 minutes until lightly golden on top.
6. Remove from the oven and set aside to cool.
7. Meanwhile, melt the chocolate in a bowl over a small saucepan filled with simmering water. Alternatively, melt the chocolate by placing the bowl in the microwave for short 20-30 second bursts on a medium setting. Be careful, as chocolate burns easily if overheated.



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8. Spread the melted chocolate over the top of the cooled flapjack.
  9. Decorate with whole sugar-coated eggs or cream-filled eggs sliced in half (this is easier to do if you have placed them in the fridge beforehand). Alternatively, open the bag of sugar-coated eggs slightly and bash with a rolling pin, then sprinkle the smashed-up eggs over the top of your flapjack.
  10. When completely cool, remove from the tin and slice before serving.
- To make the recipe vegan, simply replace the butter and chocolates with a vegan substitute.

