



Recipe from: [My Catholic Tradition](#)

Chewy Flapjacks

MAKES TWELVE

3/4 cup unsalted (sweet) butter
1/4 cup caster (superfine) sugar
2/3 cup golden (light corn) syrup
1 1/2 cups rolled oats
1/4 melted chocolate or chocolate sauce

Preheat the oven to 350°F.

Line the base and sides of an 8-inch square cake tin (pan) with baking parchment.

Mix the butter, sugar and syrup in a pan.

Heat gently until the butter has melted.

Add the oats and stir until all the ingredients are combined.

Turn the mixture into the tin and level the surface.

Bake the flapjacks for 15–20 minutes, until just beginning to turn golden.

Leave to cool slightly and then cut into fingers and remove from the tin.

Store in an airtight container.

Serve with melted chocolate or chocolate sauce dip.

Variation:

Stir in 1/4 cup finely chopped ready-to-eat dried apricots or sultanas (golden raisins).