Gluten free flapjacks – recommended by @CartoonKate

Ingredients:

150g Butter [you can also use margarine]

5 tablespoons of Golden Syrup

75g Dark Brown Sugar

250g Gluten Free Porridge Oats

Method:

1.Pre-heat oven to 180 °C

2.In a pan over medium heat, melt the Butter, Golden Syrup and Sugar

3.Add the Porridge Oats and stir till they’re fully coated

4.Line a baking tin with greaseproof paper and carefully pour the coated Porridge Oats and flatten it down

5.Pop it in the oven for 25 minutes or until golden brown

6.Carefully take out the baking tin and leave to cool before serving. It may seem a little soft, but will harden one it cools!

7.Cut up and eat!