

The BEST, Tasty Chocolate Cake

Prep Time; 5 minutes
Cook Time; 25 minutes
Servings; 24

Ingredients;

- 250g Rolled Oats
- 90g Light Muscovado Sugar
- 90g Golden Syrup
- 125g Butter
- Handful Of Raisins (Optional)

Method;

- 1 Preheat oven to 160°C.
- 2 Line and grease a 20 x 30 cm baking tin.
- 3 Heat the butter, sugar and syrup in a pan until the butter has melted and the sugar has dissolved.
- 4 Add rolled oats and raisins.
- 5 Stir well then transfer to the baking tin. Smooth out the flapjack mixture so it lays evenly across the tin.
- 6 Bake in the centre of the oven for 25 minutes or until the edges start to turn brown.
- 7 Remove from the oven. Leave to cool for 10 minutes in the tin.
- 8 Remove from the tin and cut whilst still warm. If left to cool completely, the flapjacks will harden and become harder to cut.
- 9 Enjoy!

