

Whitworths

Salted Caramel Flapjacks



🌀 Makes 8 🕒 15 mins ❤️ 20-25 mins

INGREDIENTS

120g **Whitworths Mix'n'Bake Choc Salted Caramel**
75g golden syrup
100g butter
100g caster sugar
190g porridge oats

READY...STEADY...BAKE

- ♥ Preheat your oven to 170°C / Fan 150°C / Gas Mark 3 then use a little extra butter to grease a 20cm x 20cm deep baking tray, then line the base and sides with greaseproof.
- ♥ Place the golden syrup, butter and sugar into a large saucepan and heat gently until the butter has melted into the syrup and stir well.
- ♥ Stir in the oats and the **Mix'n'Bake Choc Salted Caramel** until completely coated in the syrup then pour the mixture into the prepared tin. Spread out evenly and smooth the surface.
- ♥ Bake in the centre of the preheated oven for 20-25 minutes or until golden brown.
- ♥ Place the baking tray on a wire rack, cut the flapjack into 8 squares and leave in the tin until completely cool.

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Happy Baking!