



Burley Model Allotments

Flapjacks

These are a favourite. Mum always said 'butter is best for cakes' although she did tell me you could use margarine, 'but it's quite a different taste.' You can use any kind of butter – If you don't like cow's milk then try goat's milk butter.

Ingredients

- 5 oz. butter
- 3 oz. soft brown sugar
- 3 oz. black treacle
- 5 oz. porridge oats
- 3 oz. jumbo oats
- 1 oz. sesame seeds (Optional)

Method

1. Preheat the oven to Gas Mark 5 (375F or 190C)
2. Line a rectangle tin 7 inches by 9 inches with baking parchment
3. Place the butter, sugar and treacle in a pan and slowly melt over a gentle heat; you mustn't let it boil.
4. Remove from heat and stir in oats and seeds
5. Press into the tin and smooth the surface.
6. Bake for 20-30 minutes until set and golden brown
7. Mark into portions while still warm
8. They should keep for up to nine days in an air tight tin, but I'm not too sure as they all get eaten way before then.

You can omit the sesame seeds if you'd prefer.