

Flapjacks (for 24)

1/4 lb vegan margarine
3 oz golden syrup
3 oz soft brown sugar
1/2 lb rolled oats

- 1) Put butter, syrup and sugar into saucepan and stand over low heat until melted
- 2) Stir in oats and mix well
- 3) Spread into buttered swiss roll tin, approximately 8in x 12in and smooth top with knife
- 4) Bake in centre of oven (350F/175°C or Gas No4) for 30 minutes
- 5) Leave in the tin for 5 minutes, then cut into 24 fingers
- 6) Remove from tin when cold
- 7) Store in airtight tin

Chocolate tips...

1. Chop chocolate into small chunks and put in round plastic bowl
2. Heat pan of water and float plastic bowl in it until chocolate melts, stirring if necessary.
3. Dip finished flapjack in the melted chocolate and then leave flapjacks on foil or tray to cool.