



# Chocolate Flapjacks

## *Ingredients:*

150g butter

125g golden syrup

50g brown sugar

220g porridge oats

150g chocolate chips

150g milk chocolate

## *Method:*

Preheat the oven to 180C.

Line a baking tin/dish.

Put the butter, sugar and golden syrup into a pot.

Heat over a gentle heat, stirring until it's all melted.

Put the oats into a mixing bowl.

Pour the melted mixture over the oats and stir together until it's all coated.

Allow to cool for 1-2 mins then add in the chocolate chips and stir through.

Pour the mix into your lined baking tin.

Press down with the back of a spoon until it is into all the corners and is level.

Bake for 20-25mins.

Leave aside to cool.



When the flapjacks are cool, melt the chocolate and pour or drizzle over the top.

Leave to set.

When chocolate has set, cut into squares.