

Strawberry & White Chocolate Flapjacks



Mrs Darlington's

SIGNATURE RECIPE SERIES

Flapjacks are one of the all-time greats. With a cuppa or in a lunchbox, a good flapjack is hard to beat!

Mrs Darlington

Serves: Makes about 16 squares

Preparation Time: 20 minutes

Baking Time: 40 minutes

Oven Temperature: Preheat to 160°C / 140°C Fan / Gas 3

Ingredients:

200g / 7oz salted butter

200g / 7oz soft brown sugar

150g / 5oz golden syrup

500g / 1lb rolled oats

½ a jar of Mrs Darlington's Strawberry Jam

100g / 4oz white chocolate - broken into pieces

Instructions:

- Line the base and sides of a 20x20cm baking tray with baking parchment or grease proof paper.
- Put the butter, sugar and syrup in a large saucepan and stir over a gentle heat until the butter has melted.
- Stir the oats into the butter mixture until well combined. Put half the mixture in the tin and spread out evenly. Use the back of a clean, metal spoon to flatten it down. Spread the strawberry jam over the flattened oats. Top with the remaining oat mixture. Once again, make sure the mixture is even and level across the tray using the back of a clean, metal spoon.
- Bake for approx. 40 minutes until pale and golden.
- Whilst the mixture is cooling and still in the tin, cut the flapjack into 16 portions. Continue to cool in the tin completely. The flapjack will firm up as it cools. Once cool, remove from the tin.
- Put the chocolate in a bowl and sit it over a pan of simmering water (making sure the bottom of the bowl isn't touching the water) and let the chocolate melt gently.
- Drizzle the melted chocolate over the flapjack pieces.

Mrs Darlington's top tip *"If you prefer extra chocolate in your flapjacks, add some white chocolate chips to the oat mixture".*