

Festive Mincemeat Flapjacks



Mrs Darlington's

SIGNATURE RECIPE SERIES

Indulge in these Mincemeat Flapjacks, marrying rich mincemeat with wholesome oats for a festive treat.

Mrs Darlington



Serves: 12

Preparation Time: 15 minutes

Cooking Time: Approx 15–18 minutes

Oven Temperature: Preheat to 200°C / 180°C Fan / Gas 6

Ingredients:

150g / 5oz salted butter, plus extra for greasing

4 tbsps golden syrup

75g / 3oz light brown soft sugar

300g / 11oz porridge oats

250g / 9oz Mrs Darlington's Mincemeat with Brandy

Instructions:

- Line a 17cm x 29cm baking tray with baking parchment.
- Put the butter, syrup and sugar into a large pan. Heat gently stirring often until the butter and sugar has melted.
- Remove the pan from the heat and tip in the oats using a wooden spoon, mix well.
- Tip ½ the mixture into the prepared tray. Dip a large metal spoon in cold water, then use the back of the spoon to evenly spread the mixture in a thin layer.
- Spoon over the mincemeat and very carefully spread it over the top.
- Finish off with the remaining oat mixture and level it off as best you can.
- Bake until golden for approx. 15–18 minutes.
- Once out of the oven use a knife to carefully score the surface of the flapjack into 12 pieces. Leave to cool in the tray and then cut through the pieces properly.

Mrs Darlington's top tip "You can add all sorts of extras to the mix if you wish. Cranberries, nuts, seeds or dates are all delicious variations. This flapjack keeps well in an airtight container for 6 days".