

Marston Scouts: Flapjacks



| Ingredients | Equipment |
|---|---|
| <ul style="list-style-type: none">▪ 4oz unsalted butter▪ 3 oz brown sugar▪ 1 spoon golden syrup▪ 2 oz raisins▪ 4 oz self-raising flour▪ 4 oz oats▪ level teaspoon bicarbonate of soda | <p>trangia <i>Hint: Use as low a flame as possible.</i></p> <p>weighing scales mixing bowl wood spoon baking tray</p> |

1. Collect together all of the equipment
2. Weigh out the flour, oats and raisins
3. Mix the flour, oats, raisins and bicarbonate of soda in the mixing bowl
4. Weigh the sugar and butter
5. Put the butter, sugar and golden syrup into the pan and heat gently until butter melts (sugar will stay gritty)
6. Add contents of pan to mixing bowl. Mix together
7. Grease the baking tray (with a little butter)
8. Spread the mixture out over the baking tray.
9. Bake at 180C for ~15min (until brown round edges)
10. Remove tray from oven. Cut into pieces with a knife.
11. Leave in tray to cool
12. When cool remove flapjacks
13. Eat crumbs generated!