



Apricot Flapjacks

Serves: 8

Preparation time: 10 minutes

Cooking time: 10 minutes

Ingredients

200g/8oz rolled oats

100g/4oz dried apricots

100g/4oz sunflower margarine

60g/2½ oz caster sugar

2 tablespoons of golden syrup

Things you will need

Baking tray

Baking paper

Large bowl

Mixing spoon

Chopping board and knife

Method

1. Pre-heat oven to Gas Mark 5, 375°F or 190°C
2. Line a baking tray with baking paper and set aside
3. Chop the dried apricots into small pieces and set aside
4. Cream the margarine and sugar in a bowl
5. Add the oats, syrup and then the apricots to the bowl
6. Mix well
7. Spread the mix evenly on the baking tray
8. Bake in the pre-heated oven for 15-20 minutes

❖ Once cool, cut into 8 squares or bars



**Croydon
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