Bakewell Flapjack II

Ingredients

100g rolled oats

30g plain flour

50g ground almonds

80g melted butter

50g white chocolate

1 tsp ground essence

1 tbsp golden syrup

1 tbsp raspberry jam

Handful flaked almonds

Method

1. Preheat the oven to 170ºC and butter a small loaf tin.
2. Put oats, flour and ground almonds in a bowl and mix well.
3. Pour in melted butter and mix well.
4. Put in almond essence and golden syrup and mix.
5. Split mixture roughly in half.
6. Spoon half oaty mixture into tin and push down until flat.
7. Spoon thin layer of jam on and spread out. No need to go right to edges as it will spread.
8. Spoon other half of oats on top and pat down. Sprinkle with flaked almonds.
9. Put in preheated oven for 20 minutes until edges golden. Cool.
10. Melt chocolate. Drizzle on top. Cool.
11. Eat and enjoy.