Cherry and Coconut Flapjacks

Ingredients

4 oz butter

7 oz rolled oats

2 oz raisins

2 oz glace cherries

1 oz plain flour

1 oz desiccated coconut

3 tbsp golden syrup

3 oz dark Muscavado sugar

Method

1. Preheat the oven to 180ºC and grease and line a 9” square cake tin.
2. Place oats, cherries, raisins, flour and coconut into a large bowl and mix together.
3. Place the butter, golden syrup and sugar into a saucepan. Stir over a low heat until melted. Pour onto the dry ingredients and mix well. Turn the mixture into the greased tin and smooth the surface.
4. Bake for 20 – 25 minutes until pale golden brown.
5. Once completely cooled, turn out and cut into pieces.