Treacle Flapjacks

Ingredients

4 oz butter

4 oz sugar

3 tbsp golden syrup

1 tbsp treacle

Big pinch of salt

8 oz porridge oats

Method

1. Preheat the oven to 160ºC.
2. Melt fat.
3. Add sugar, treacle and syrup and cook on low heat for a couple of minutes.
4. Take off heat. Mix in oats.
5. Spread in 7” x 7” tin.
6. Bake for approximately 20 minutes.