

Peanut, coconut & chocolate flapjacks

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These are so easy to make, 10 mins start to finish (ignoring baking and cooling time), the kids absolutely love them. They always help when making flapjack as there is just pouring and mixing so it's a really good all-round quick family bake.

INGREDIENTS

150g butter
115g light brown sugar
4 tbsp golden syrup
3 tbsp crunchy peanut butter
320g porridge oats
70g chopped peanuts
30g desiccated coconut
100g dark chocolate, melted

METHOD

1. Preheat your oven to 180 C/gas 4, and line a traybake tin.
2. On a low heat, melt the butter, sugar, golden syrup and peanut butter together in a saucepan. Mix together the oats, chopped peanuts and the coconut into a large bowl, once the butter mixture has melted, pour into the oats and mix thoroughly.
3. Bake for 20 mins, remove from oven and leave to

cool completely in the tin, whilst its cooling drizzle the dark chocolate over the top of the baked flapjack.

4. Once cooled remove, slice and serve, store in an airtight container.

Enjoy!



ENJOY! If you opt for Peanut, coconut & chocolate flapjacks, please do share a picture!