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!

Chocolate and Cherry Flapjacks

Chocolate and Cherry

Flapjacks

Bakes don’t get much easier than this! Flapjack is Henry’s absolute favourite and has to be his most requested bake. Due to the ratio of butter, syrup and sugar, you’ll find that these flapjacks are soft and chewy as I’m not the biggest fan of crunchy ones. As always if you make it, please tag me in your pictures!

INGREDIENTS

300g butter
180g golden syrup
200g light soft brown sugar
400g porridge oats
200g glacé cherries
300g melted milk chocolate

METHOD

1. Line and grease a traybake tin and preheat the oven to 170 degrees.
2. In a saucepan melt the butter, golden syrup and light brown sugar.
3. In a large bowl, put the oats in and add the melted butter mixture. Then add the glacé cherries.
4. Combine thoroughly and pour into the baking tin.
5. Bake in the oven for 20 minutes. Take out and leave to completely cool in the tin.
6. Once cooled pour over the melted chocolate and set in the fridge. Once hard it’s ready to slice up and serve!

Notes – I add a tablespoon of smooth peanut butter into the melted chocolate as everyone in this house is obsessed with it!

Let me know your thoughts! What did you think of the final

secret ingredient we add in the Thomas household?