

## Bake Flapjacks

### Guidance

The recipe below will make approximately 12 flapjacks. Beneath the instructions you will find some questions or prompts which you may like to refer to while you are baking to help your child to get the most out of this activity.

### You will need:

- 175g butter
- 175g golden syrup
- 175g light brown sugar
- 350g porridge oats
- Baking tin with baking paper
- Pan



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### Instructions

#### 1. Preheat the oven to 150°C/Fan 130°C/Gas Mark 4.

- What does °C mean?

#### 2. Melt the butter in a pan over a low heat.

- If I have added 160g of butter, how much more do I need to add?
- Use a clock, stopwatch or tablet to time how long it takes for the butter to melt.

#### 3. Add the golden syrup and sugar to the butter. Keep heating gently.

- Is the amount of golden syrup less than, more than or equal to the amount of sugar?
- If I add 180g of sugar, how much do I need to take away to make 175g?

#### 4. Once the butter has melted and the sugar has dissolved, remove the pan from the heat.

- This mixture makes 12 flapjacks. What would happen if we doubled the ingredients?

#### 5. Stir the porridge oats into the mixture.

- Is the amount of oats more than, less than or the same as the amount of butter?

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**6. Pack the mixture into the baking tin lined with baking paper. Bake in the oven for 40 minutes.**

- If it's 2pm now and the flapjacks take 40 minutes to bake, what time shall we take them out?
- We'll check on them in half an hour. What time will that be?

**7. Remove the flapjacks from the oven once cooked. Leave to cool for 15 minutes.**

- Use a clock, stopwatch or tablet to time 15 minutes.
- If the flapjacks take an extra 15 minutes to cool, how long will they have cooled in total?

**8. Cut the flapjacks into squares once cool and enjoy!**

## Extension

- Why not try working out the total cost of the recipe using ingredients from your local supermarket?