

## 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



Take a picture while you do this activity and tweet us [@ClassroomSecLtd](#) using the hashtags [#CSKids](#) and [#HomeLearningHero](#) to be in with a chance of winning a month's subscription to [classroomsecrets.co.uk](#).

### Instructions

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

- What numbers can you see on the oven?

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

- Is the pan full, nearly full, half full or nearly empty?

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

- How many ingredients have we added now?

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

- If we have added three of the ingredients, how many ingredients do we have left to add?

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

- How would you describe the mixture? Is it runny, smooth, hard, thick?

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

- Look at the clock together. How will we know when the flapjacks are ready?

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

- Look at the clock together. How will we know when the flapjacks are ready?

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

### Top Tips

- Why not draw a picture or take a photograph of your baking? You could add this to your holiday diary!