

# Some simply lovely cake recipes!



## #2 Flapjacks

### Ingredients:

175g/6oz of margarine  
1½ tablespoons of golden syrup  
175g/6oz of granulated sugar  
75g/3oz of oats  
75g/3oz of self raising flour  
115g/4½oz of cornflakes

### Method:

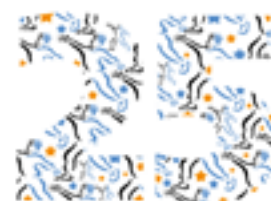
1. Preheat your oven at 180C/350F/Gas Mark 4.
2. Melt the margarine and syrup gently in a pan.
3. Mix the dry ingredients together in a bowl.
4. Pour the syrup mixture over the dry ingredients and mix well.
5. Place in a greased tin and bake in your oven for 30 minutes.
6. Cut into slices while still warm.

### Tip:

You can add anything you like to your basic flapjack mix, from glacé cherries to chocolate chips!

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