



### Flapjacks

Melt together in a pan:

- 5 ounces of butter
- 3 ounces of soft brown sugar
- 1 Table spoon of golden syrup
- 5 ounces of rolled oats
- 2 ounces of Jumbo oats
- 1 ounce of crushed linseed seeds (or a further ounce of rolled oats if not available)

Place the butter, sugar, and syrup in a large pan.  
Bring slowly to the boil, stirring well, and then turn down the gas to simmering. Add the dry ingredients. Stir in well, removing the pan from the heat.

Using a Swiss Roll tin, spread the mixture out with the back of a spoon evenly across the tin.

Bake middle of oven at Mark 4 as follows  
20 minutes for a chewy consistency  
25 to 30 minutes for a crisp consistency

Remove from the oven, and score the surface into strips with a knife.

Cool, remove, separate the strips, and store in an airtight tin



This recipe has been brought to you by The Cream Of Tartar Company Limited

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