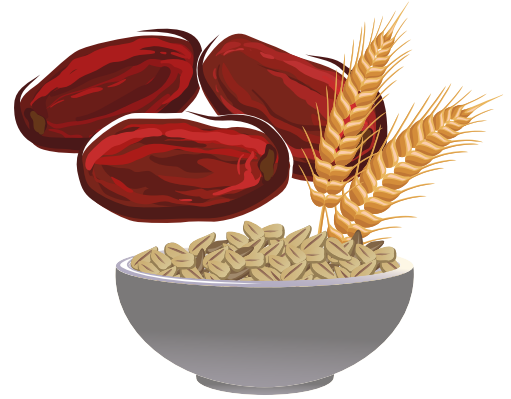


Date Flapjacks

INGREDIENTS

- 250 grams butter
- 2 tbsp golden syrup
- 3 cup oats
- 3/4 cup sugar
- 1 cup plain flour
- 1 tsp baking powder
- 1 cup coconut
- 1/2 cup chopped dates



METHOD

1. First, measure all the ingredients and preheat the oven to 160 degrees/gas mark 3.
2. Next, melt the butter in medium-size pot. Once it is thoroughly melted, add all the ingredients into this and mix everything till well combined.
3. Empty the flap jack's filling in a medium size baking tray and flatten the filling with the back of the spoon equally.
4. Bake in the oven for approximately 20-25 minutes till golden brown. Let it cool for 10 minutes at room temperature.
5. Make slight cuts for your pieces. Finally, when thoroughly cooled then remove the pieces and enjoy!