



Yummy Oat Flapjacks

Ingredients

- 250g porridge oats
- 125g light brown sugar
- 125g butter
- 2-3 tbsp golden syrup

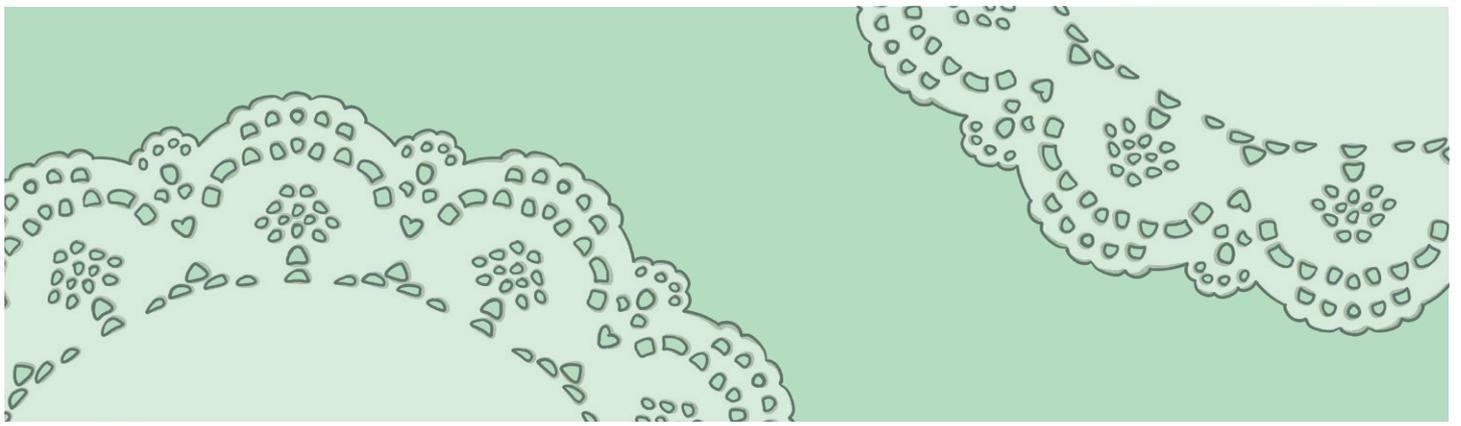
Method

1. Preheat oven to 200°C/180°C fan.
2. Put all the ingredients into a food processor and mix together well.
3. Grease a baking tray with butter and spoon on the oatly mixture.
4. Bake for approximately 15 minutes until golden brown.
5. Eat and enjoy!



Tip!

If you don't have golden syrup at home, replace it with honey instead!



Super Easy Shortbread

Ingredients

- 2 $\frac{1}{2}$ cups of flour
- $\frac{1}{2}$ cup of sugar
- 1 cup of cold cubed butter

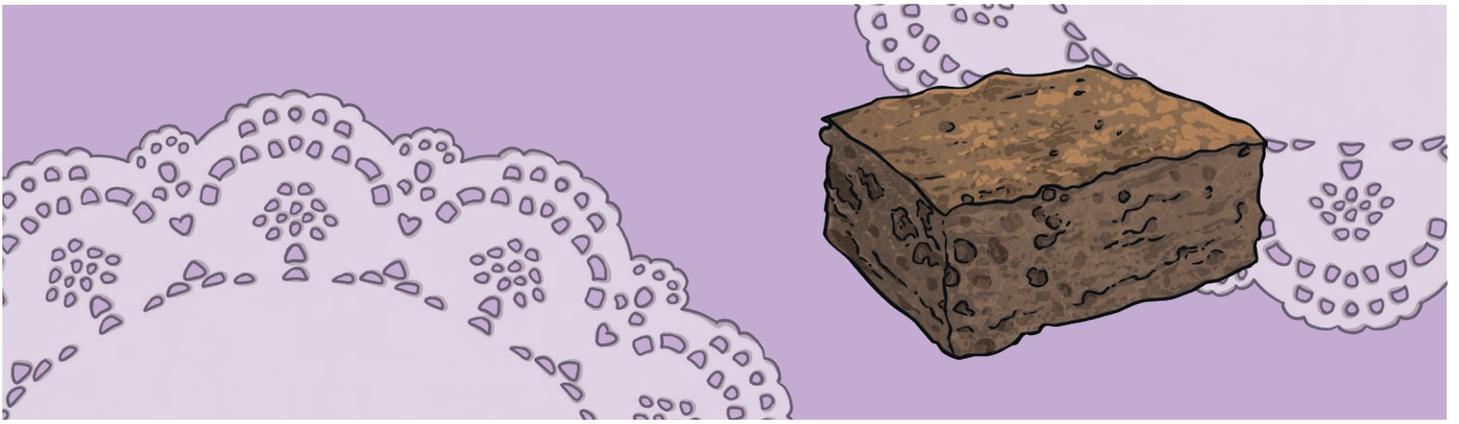
Tip!

If you have cookie cutters, use them to make different-shaped shortbread biscuits!

Method

1. Preheat oven to 180°C/160°C Fan.
2. Mix the sugar and flour.
3. Add in the cold cubes of butter.
4. Use a food processor or clean fingers to mix butter in until it is a crumbly mixture.
5. Once crumbled, put into a baking tray and press down with your fingers.
6. Bake for approximately 25-30 minutes, until the dough is lightly brown.
7. Whilst the shortbread is still warm, have an adult cut it into squares and then triangles.
8. Sprinkle the extra sugar on top of the warm shortbread.
9. Wait 10-20 minutes. Eat the scrumptious shortbread.





Chocolate Brownies

Ingredients

350g melted chocolate or chocolate spread
2 eggs and 1 extra egg yolk
62g plain flour
Pinch of salt (optional)

Method

1. Preheat your oven to 180°C/160°C Fan.
2. Line a baking tin with baking paper.
3. Heat the chocolate or chocolate spread in a microwaveable bowl for 30 seconds at a time, stirring until it melts. Heating it slowly will keep it from burning.
4. Whisk together the melted chocolate and eggs until the mixture is smooth.
5. Fold the flour and salt into the mixture.
6. Pour the mixture into the baking tray and bake in the oven for 20-25 minutes, or until the mixture is no longer wobbly.
7. Allow the baking tray to cool before cutting the brownies into squares.

