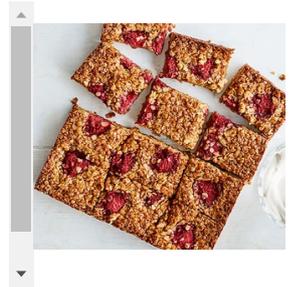


Raspberry honey flapjacks

L Prep: 10 mins
Cook: 25 mins

 Easy

 Makes 9-12

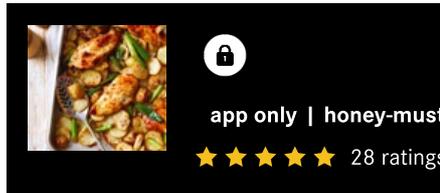


Alternatives

Complete the dish



White chocolate & rasp
★★★★☆ 7 ratings




app only | honey-must
★★★★★ 28 ratings



Easy honey flapjac
★★★★☆ 50 ratings

Ingredients

150g
butter

150g
light brown soft sugar

4 tbsp
honey
(we used heather honey)

300g
porridge oats

100g
frozen raspberries

Method

Step 1

Heat oven to 200C/180C fan/gas 6 and line a 20 x 20cm [baking tin](#) with parchment. Melt the butter, sugar, honey and a pinch of salt in a pan. Once the mixture is bubbling and combined, stir in the oats.

Step 2

Tip the oat mixture into the lined baking tin and press down with the back of a spoon. Scatter over the raspberries, then lightly press them into the oat mixture. Bake for 25-30 mins until golden brown. Leave to cool, then cut into 9 or 12 flapjacks.