

Apple Flapjacks

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Monday, 02 February 2009 20:46 - Last Updated Monday, 02 February 2009 20:56

Apple Flapjack recipe

Ingredients & Quantities

- 570g of Cooking Apples
- 20g of Sugar

Topping

- 80g of Margarine
- 60g of Sugar
- 60g of Syrup
- 80g of Oats
- 60g of Self Raising Flour

Method

1. Preheat the oven to 350F/180C.
2. Place the grated up apples on the bottom of a flan tin and sprinkle with the sugar.
3. Melt the margarine, sugar and syrup in a suacepan. Stir in the oats and flour and mix well.
4. Spread the mixture evenly over the apples.
5. Bake in the oven until golden brown for approx. 25 minutes.