

SKILL LEVEL



PREP
30
MINS

BAKE TIME
25-30
MINS

MAKES
16

IN THE KIT

- Bag 1:** 200g light brown sugar, 35g plain flour, ½ tsp salt
- Bag 2:** 135g rolled oats
- Bag 3:** 135g rolled oats
- Bag 4:** 100g raisins
- Bag 5:** 75g dark chocolate chips
- Bag 6:** 40g milk chocolate chips

2 x baking paper circles

1 x small piping bag

YOU WILL NEED

200g unsalted butter, plus extra for greasing

2 x 18cm round tins

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Oats, light brown sugar (sugar, cane molasses), raisins (13%) (raisins, sunflower oil), Belgian dark chocolate chips (10%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), **milk** chocolate chunks (5%) (sugar, whole **milk** powder, cocoa butter, cocoa mass, emulsifier (**soya** lecithin), natural vanilla flavouring), plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), salt (salt, anti-caking agent (sodium ferrocyanide)).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1612kJ/385kcal
Fat	7.6g
of which saturates	3.2g
Carbohydrate	70g
of which sugars	46g
Protein	6.3g
Salt	0.5g

Allergens:

For allergens see ingredients in **bold**.
May contain: **tree nuts**

Best before:

See sticker.

Suitable for vegetarians.

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715g



Fruity Chocolate Flapjacks



FRUITY CHOCOLATE FLAPJACKS



The box and plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



- 1.** Preheat the oven to **180°C/160°C Fan/Gas Mark 4**. Grease two round tins with a little bit of butter and line with the provided baking paper circles. Leave to one side for later.



- 2.** This step can be done on the hob or in the microwave. Add 200g of butter and **bag 1** (sugar, flour and salt) to a large saucepan, or a large microwave-safe bowl. **If you are using the hob, put the pan on a medium heat, and gently melt the butter and the dry ingredients together until they have just melted. If you are using the microwave, put the bowl in the microwave for 30 seconds at a time, checking and stirring each time until just melted.**



- 5.** Spoon about half of the mixture into each of the prepared tins from step 1 and, using the back of a spoon, spread to the edges and press down to smooth the top. **Bake in the oven for 25-30 minutes, or until they have browned around the edges. Once baked, remove from the oven and place on a wire rack until the tins are cool.**



- 6.** Run a knife around the edge of each tin, turn the flapjacks out onto a board and leave to cool completely. Once cooled, **using a sharp knife, cut each round into 8 triangles.**

Watch Your Fingers



- 3.** Remove the mixture from the heat and add **bag 2** and **bag 3** (rolled oats). Using a wooden spoon, mix it all together until everything is combined and the oats are completely covered in the sugar mixture.



- 4.** Add **bag 4** (raisins), and **bag 5** (dark chocolate chips), and gently fold them through the mixture until they are well combined. Don't worry if the chocolate starts to melt.



- 7.** Empty **bag 6** (milk chocolate chips) into a microwave-safe bowl. **Melt in the microwave in 10 second intervals, stirring between each interval until melted. Or, put the milk chocolate chips into a heatproof bowl over a pan of simmering water, making sure the bowl doesn't touch the water, and mix until smooth and melted. Allow the melted chocolate to cool for 5 minutes, or until lukewarm.**



- 8.** Put the piping bag in a tall glass or jug and fold the open end of the bag over the glass. Spoon the melted chocolate into the piping bag. Unfold the bag, remove it from the glass, and twist the end to push the chocolate down towards the end of the bag. **With a pair of scissors, cut a small corner off the end of the piping bag, and drizzle over the top of the flapjacks.**



When you see words in **bold**, ask an adult to help you.



FOR MORE INFO:

bakedin.co.uk/fruity-chocolate-flapjacks