

Easy Honey Flapjacks

Makes: 12 | Prep: 10 minutes | Bake: 20-25 minutes

Ingredients

250g rolled oats

125g butter

120g honey

50g soft brown sugar

½ tsp ground cinnamon

Pinch of salt

Method

1. Heat the oven to 180°C / 160°C fan / Gas 4. Line a 20cm square baking tin with baking paper.

2. Put the butter, honey and brown sugar into a saucepan. Warm gently, stirring, until the butter has melted and everything is combined. Don't boil it.

3. Remove from the heat and stir in the cinnamon and a small pinch of salt.

4. Add the oats and stir thoroughly until they're completely coated in the honey mixture.

5. Spoon into the lined tin and press down firmly and evenly with the back of a spoon.

6. Bake for 20-25 minutes, until golden around the edges. For softer, chewier flapjacks, take them out closer to 20 minutes; leave them a little longer for firmer edges.

7. Leave in the tin for about 10 minutes, then mark into 12 pieces while still warm.

8. Allow to cool completely before lifting from the tin and cutting through.

A little extra honey

For a stronger honey flavour, drizzle 1-2 teaspoons of honey very lightly over the flapjack while it's still warm. Don't overdo it or the surface can become sticky.

Norfolk Bees tip: The character of the honey will change the finished flapjack. A light floral honey gives a delicate sweetness, while a darker, stronger honey produces a much richer flavour.