

TALLULAH'S FUNKY FLAPJACKS

By Tallulah



**FUNNY
IS POWER**

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You'll need

Equipment

- ▶ 28cm x 18cm baking tin
- ▶ Big saucepan
- ▶ Wooden spoon

Ingredients

- ▶ 230g butter
- ▶ 85g sugar
- ▶ 2 tbsp golden syrup or honey
- ▶ 340g porridge oats
- ▶ Your choice of toppings, e.g. glacé cherries, raisins, chocolate chips



MEET TALLULAH

Nine-year-old Tallulah turned her passion for baking into an incredible fundraising effort by selling brownies and other bakes from her roadside 'Shed Shop'.

All those weeks in the kitchen paid off when Tallulah's efforts raised £700 for Comic Relief, with her homemade treats bringing big smiles to many a passer-by.

Method

1. Turn your oven to 180C and grease the baking tin thoroughly.
2. In the saucepan, slowly heat the butter, sugar and syrup (or honey) until the mixture is completely melted.
3. Remove the pan from the heat and stir in the porridge oats and any extra ingredients, taking care to mix well.
4. Spread the mixture into the baking tin, pressing it down firmly with the wooden spoon.
5. Bake for 20–25 minutes, until the oats are golden brown but not dried out.
6. Cut the baked flapjack into 12 pieces, then leave to cool completely in the tin before serving.

