



# CHIPS Cookery Club

## Recipe – Banana & Raisin Flapjack

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### Ingredients serves 8

75g cooking margarine or butter  
2 x 15ml spoons honey  
25g soft brown sugar  
2 small bananas  
75g raisins  
200g oats

### Equipment needed

Large bowl  
Medium bowl – microwaveable.  
Knife  
Measuring spoon 15ml  
Baking tray approx 20cm square or round  
Wooden spoon



Weigh the marg or butter.



Melt in the microwave for 1 minute. Stir to mix. You can use a hob to melt the ingredients. Stir until melted.



Add 25g brown sugar.



Weigh out 200g oats.



Add 2 x 15ml spoons honey.



Add 75g raisins.



Peel and slice 2 ripe bananas.



Place in a lined tin and press down with the back of a spoon. Bake in the oven for 30-40 minutes until golden brown. Gas mark 4/180° C



Mash with a fork or potato masher.



Whilst warm remove from the tin and cut through the Flapjack into 8-10 portions.



Add bananas to the dry ingredients, then pour the melted mixture into the bowl and stir well to mix.

#### **Alternatives**

##### **Apricot Flapjack**

Add 100g chopped vacuum packed apricots to the mixture and omit the banana and raisins.

You can keep the baked flapjack in an airtight container for up to 2 days or freeze for up to 3 months.