

# STRAWBERRY AND HONEY FLAPJACKS

## INGREDIENTS

125g butter, cubed

100g brown sugar

½ cup honey

2 ½ cups rolled oats

100g strawberries, sliced and pat dry with a paper towel



Preheat your oven to 180°C fan bake. Grease and line a slice or square cake tin.

In a large saucepan, melt the butter, brown sugar and honey over medium heat.

Once melted, remove from the heat and stir through the oats and a pinch of salt.

Press the mixture into the prepared tin, scatter over the strawberries and gently press into the mixture. Bake for 20-25 minutes or until golden brown. Remove from the oven and set aside to cool completely.

Cut into your desired size and serve immediately or store in an airtight container in the fridge for up to 5 days.

Top tip: Before slicing, melt some white chocolate and drizzle over the top, then set aside in the fridge to set before cutting as desired for a sweet finish. Place your slice in the fridge for easier cutting.

