

Class 1 Bake Off Friday 26th February 2021

This week we are going to make a tasty treat, hopefully to help use some of the syrup you may have in the house after Pancake Day.

Ingredients

- 250g jumbo porridge oats
- 125g butter, plus extra for the tin
- 125g light brown sugar
- 2-3 tbsp golden syrup (depending on how gooey you want it)

Method

- **STEP 1**

Heat the oven to 200C/180C fan/gas 6. Put the oats, butter, sugar and golden syrup in a food processor and pulse until mixed - be careful not to overmix or the oats may lose their texture.

- **STEP 2**

Lightly butter a 20 x 20cm baking tin and add the mixture. Press into the corners with the back of a spoon so the mixture is flat and score into 12 squares. Bake for around 15 mins until golden brown.

