



Ingredients

225g unsalted butter
180g soft light brown sugar
150g condensed milk
65g golden syrup
375g porridge oats
75g malted milk powder
2 tbsp cocoa powder

150g milk cooking chocolate
93g Maltesers

Method

- Pre-heat the oven to 170°C (150°C fan).
- Line a 23cm x 23cm (9" x 9") square tin with baking parchment.
- In a medium sized pan melt the butter; light brown sugar, condensed milk and golden syrup on a very low heat until the sugar has melted. Leave to cool slightly.
- Weigh the porridge oats, malted milk powder and cocoa powder into a large bowl.
- Then add the cooled melted butter mixture into the oats and mix until fully combined.
- Put the oat mixture into the tin, flatten then bake for 20 minutes until the edges go slightly browned.
- Leave to cool and set in the tin.
- Melt the milk cooking chocolate over a Bain Marie or in the microwave and pour over the top of the flapjack and level.
- Sprinkle over the Maltesers, drizzle a bit of chocolate and leave to set. It is best to leave overnight to make sure it is completely cold before cutting into slices.

Malted Chocolate Flapjack