



## Ingredients

225g unsalted butter  
180g light brown sugar  
150g condensed milk  
65g golden syrup  
375g porridge oats  
1 orange, zested  
250g mincemeat

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## Method

1. Pre-heat the oven to 170°C (150°C fan).
2. Line a 23cm x 23cm (9" x 9") square tin with baking parchment.
3. 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.
4. Place the porridge oats, orange zest and mincemeat into a large bowl and mix to combine.
5. Then add the cooled melted butter mixture into the oats and mix until fully combined.
6. Put the oat mixture into the tin, flatten then bake for 20 minutes until the edges go slightly brown. The middle will still be very pale but it will set as it cools.
7. Leave to set in the tin then cut into oblongs/ squares. It is best to leave overnight or place in the fridge to make sure it is completely cold before cutting into slices.

# Mincemeat Flapjack