

Nancy's flapjack - Favourite one

Oven temperature 180C/Gas Mark 4

25 minutes

90 g butter

90 g lard

180 g syrup Melt in pan

90 g granulated sugar Stir in

350 g oats

3 heaped tsp ground ginger

Pinch of salt

90 g sultanas Add to pan, stirring well to combine.

Grease with lard and lightly flour an 8-inch square tin.

Put mixture in and smooth out to the edges.

Cook for 25 minutes until golden and set in the middle.

Leave in tin for 10 minutes, then cut into 16 squares.

When completely cool, carefully remove pieces with palette knife.

Store in air tight container.

ENJOY!