



COMPASSIONATE Flapjack

If you're looking to bake without using animal derived ingredients, then why not try this delicious vegan flapjack? This is a really simple recipe for everyone to enjoy. You could even add some dried fruit, such as raisins, sultanas or cranberries to the mixture to add extra texture.

Ingredients

170g (6oz) — soya margarine
170g (6oz) — caster sugar
225g (8oz) — porridge oats



PTO

Method

Preheat the oven to Gas Mark 4 / 180°C / 350°F

In a saucepan melt the soya margarine. Turn off the heat, and add the sugar and oats, mixing thoroughly. If you want to add any dried fruit to your flapjacks, then place a handful into the mixture and mix well.

Line a deep 20cm/9in baking tin with greaseproof paper. Pour the mixture into the tin, and flatten with the back of the wooden spoon.

Bake in the oven for about 25 minutes, until the flapjacks are golden brown.

Cut immediately into your chosen shape and leave to cool before turning out. Store in an airtight container.

Enjoy selling your Compassionate flapjack!