

250g jumbo porridge oats



125g butter



125g light brown sugar



2-3 tbsp golden syrup (depending on how gooey you



want it)



Method







1. Heat oven to 200C/180C fan/gas 6.



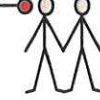









2. Put 250g jumbo porridge oats, 125g butter, 125g



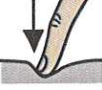
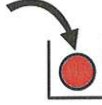






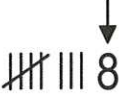


       
light brown sugar and 2-3 tbsp golden syrup in a bowl

     
and mix, but be careful not to overmix otherwise the oats

   
may lose their texture.

3      
3. Lightly grease a 20x20cm baking tin with butter and spoon

      
in the mixture. Press into the corners with the back of a

   **12** 
spoon. Score into 12 squares.

4       
4. Bake for around 15 minutes until golden brown.