

Fresh fruit flapjack

 60 minutes

 4 people

 Caution: hot liquids or content

Ingredients

- 35 g rolled oats
- 35 g wholemeal flour
- 25 g caster sugar
- 25 g butter (plus extra for greasing the loaf tin)
- 80 g mashed berries or finely-chopped, seasonal soft fruit

Method

- 1** Heat the oven to 180°C/Gas Mark 4. Grease a loaf tin with butter.
- 2** Rub together the oats, flour, sugar and butter with your fingertips, until the mixture has a crumbly texture.
- 3** Put half of the mixture into the greased loaf tin and press it down firmly. Add the fruit, spreading it evenly.
- 4** Spread the remaining crumbly mixture on top of the fruit layer, again pressing it down firmly into the tin.
- 5** Place the loaf tin into the oven and bake for 20 minutes, or until the flapjack is golden-brown on top.
- 6** Leave the flapjack to cool completely. Remove it from the loaf tin and cut into slices.



Gluten-free fruit flapjack

 60 minutes

 8 people



Ingredients

- 200 g butter
- 120 g light brown sugar
- 120 g golden syrup
- 230 g gluten-free oats
- 100 g whole toasted hazelnuts
- 50 g ground hazelnuts
- ½ jar blackcurrent jam
- 340 g blackberries
- seasonal fruit

For the crumble topping

- 130 g light brown sugar
- 150 g butter, chilled and cut into cubes
- 70 g gluten-free oats
- 70 g gluten-free oat flour
- 70 g plain gluten-free flour or soya flour

Method

- 1** Brush a rectangular baking tray with melted butter.
- 2** Place the butter, light brown sugar and golden syrup into a large pan and heat slowly. Use a wooden spoon to gently stir the mixture. The sugar should dissolve within five minutes.
- 3** Use a fork to mix the oats, oat flour and the two types of hazelnuts in a large mixing bowl. Add in the melted butter and sugar mixture and stir together.
- 4** Transfer the mixture to the baking tray and press it down firmly.
- 5** Spoon the jam evenly on top of the base and add a thin layer of blackberries and seasonal fruit. Put the tin into the oven and bake at 190°C/Gas Mark 5 for 10 minutes.
- 6** While the base is cooking, rub all the crumble topping ingredients together.
- 7** Place the crumble mixture over the top of the fruity flapjack base. Bake again at 180°C/Gas Mark 4 for 15–18 minutes, until the crumble topping has a light brown colour.
- 8** Leave your flapjack to cool and cut into slices.