

Apricot, Coconut and Chocolate Chip Flapjack

30 x 20cm tray bake (20 portions)

Ingredients

200g plain flour
150g rolled oats
80g dried apricots
100g desiccated coconut
175g light brown sugar
150g dairy free margarine
¼ teaspoon bicarbonate of soda
2 tablespoons boiling water
80g vegan chocolate chips



1. Line a 12 x 8 inch baking tin with baking paper.
2. Preheat oven to 180°C / 160°C fan oven / gas mark 4.
3. Weigh the plain flour, rolled oats and desiccated coconut into a large mixing bowl.
4. Cut up the dried apricots into small pieces. Stir into the dry ingredients.
5. Weigh the brown sugar, dairy free margarine and golden syrup into a saucepan and melt over a low heat. Once melted, stir into the dry ingredients.
6. Boil the water, stir into the bicarbonate of soda and stir into the mixture.
7. The mixture will be hot. Spoon into the lined cake tin dropping in the chocolate chips as you go. Try not to stir in the chocolate chips as they will melt into the mix.
8. Bake in the centre of the oven for 25 minutes. Leave to cool before cutting into portions.