

Cranberry, Coconut and Chocolate Chip Flapjack

30 x 20cm tray bake (20 portions)

Ingredients

200g plain flour

150g rolled oats

80g dried cranberries

100g desiccated coconut

175g light brown sugar

150g dairy free margarine

60g golden syrup

¼ teaspoon bicarbonate of soda

1 tablespoon 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. Stir the cranberries 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 in the saucepan used for the sugar, 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 and will taste too sweet.
8. Bake in the centre of the oven for 25 minutes. Leave to cool before cutting into portions. Store in an airtight container for up to 5 days. Can be frozen.