

Cranberry, coconut and chocolate chip flapjack

30 x 20cm tray bake (20 portions)

Ingredients

200g plain flour

150g porridge 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, porridge 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 1 tablespoon water in the saucepan used for the sugar, stir in the bicarbonate of soda then stir this 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. Press into an even layer.
8. Bake in the centre of the oven for 20 minutes. Leave to cool before cutting into portions. Store in an airtight container for up to 5 days. Can be frozen.