

## Raspberry and Coconut Flapjack

- Fresh Raspberries 100 grams**
- Desiccated Coconut 60grams**
- Rolled Oats 600grams**
- Margarine 100grams**
- Golden Syrup 100grams**
- Light Brown Soft Sugar 40 grams**

1. Melt margarine, golden syrup and sugar together.
2. Fold in oats and coconut.
3. Layer half of the mixture into base of tray and chill.
4. Once chilled – layer pureed raspberries over top and chill.
5. Again once chilled – layer rest of oat mix over and bake at 160c for 30 minutes until golden
6. Portion whilst still warm and turn out of the tray when cooled

**Note–This is more crumbly than a regular flapjack due to the coconut**

### Allergens

**Contains** Cereals containing Gluten | Milk | Sulphur Dioxide and Sulphites

**Does Not Contain** Celery | Crustaceans | Eggs | Fish | Lupin | Molluscs | Mustard | Nuts | Peanuts | Sesame | Soya

**Sub-Allergens**

**Contains** Oats

**May Contain** Barley | Wheat

**Does Not Contain** Almonds | Brazil Nuts | Cashew Nuts | Hazelnuts | Macadamia Nuts | Pecan Nuts | Pistachio Nuts | Rye | Walnuts



uh oh

