

Flapjacks (makes 15)

18.7.14

### Ingredients

150 g margarine  
75 g raw cane sugar  
75 g apple syrup or sugar beet syrup  
1 pinch of sea salt  
1 sachet Bourbon vanilla sugar  
125 g oat flakes, regular rolled  
125 g oat flakes, baby rolled  
greaseproof paper  
aluminium foil  
100 g VIVANI Cooking Chocolate (Dark or Rice Choc)

### Preparation

Put the margarine, sugar, syrup and salt into a pan and gently heat until melted. Stir in the oats. Turn into a shallow 20 cm square tin (greaseproof paper!), level and press the mixture firmly with the back of a spoon. Fold some aluminium foil and press against the mass.

Bake for 20 - 25 minutes (preheated 180 °C/ 160°C fan oven) until golden. Cool for 10 minutes. Then mark into 15 pieces. Cool completely before cutting with a sharp knife.

Take 75 g of the cooking chocolate and chop coarsely. Melt in a bain-marie, without overheating it. Chop the remaining 25 g very finely and stir in, having removed the bowl from the bain-marie. Let it melt.

Cut a triangle out of greaseproof paper to a paper cone, fold up at the upper edge and fill in the chocolate. Cut off the top and sprinkle over the flapjacks.

Could be kept up in an airtight container.