



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Sticky Apple and Date Flapjacks by David Pengelly

Ingredients

2 Bramley apples, peeled chopped and cooked.
250g (9 oz.) Porridge oats
140g (5 oz.) Dates softened in hot tea
115g (4 oz.) Light muscovado sugar
115g (4 oz.) Butter
2 Tbsp. Golden syrup

Method

- Gently melt the butter, sugar and golden syrup.
- Mix the soaked dates (chop the dates in to half or quarters if you wish) with the apples.
- Put the oats in a large bowl and stir in the melted mixture to form a loose flapjack mix.
- Line a 20cm square cake tin with bake-o-glide and spread half the flapjack mix in the base, spread over the apple and date mixture and cover with the remaining flapjack.

AGA (2 oven): bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 2nd set of runners for about 20-25 minutes until pale gold in colour.

AGA (3 and 4 oven): bake on a grid shelf set on the floor of the baking oven for about 20-25 minutes until pale gold in colour.

Everhot: in the top oven set the oven shelf on the second position from the floor and bake with the top oven set to 200°C for approximately 20-25 minutes until pale gold in colour.

Cool in the tin then cut into portions.