



SAUNDERS' MALT EXTRACT

Preparation

10
MINS

Cook Time

30
MINS

Makes

16

Difficulty

EASY

MALTED FLAPJACKS

An olden golden years treat that tastes like malted butterscotch caramel and has a wonderfully chewy and moreish texture. Made with oats, butter, brown sugar and Saunders' Malt Extract.

INGREDIENTS

- 115g butter
- 1 tbsp Saunders' Malt Extract
- 115g brown sugar
- 145g rolled oats
- 60g self-raising flour

METHOD

- 1** Preheat oven to 180°C. Grease and line a 23cm square baking tin with baking paper.
- 2** Melt the butter, Saunders' Malt Extract and sugar in a small saucepan over low heat.
- 3** Mix oats and flour in a large bowl. Pour the warm butter mixture into the dry ingredients and mix to combine. Transfer to the prepared tin, flatten and press into the edges.
- 4** Bake for 15 minutes, then remove from the oven – the mixture will be very hot and will feel loose / runny, but it will set as it cools down. Set in the tin on a wire rack to cool for 20 minutes.
- 5** Once cooled completely, cut into squares.
- 6** Store cooled flapjacks in an airtight container in the pantry or fridge for up to 5 days.

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