

# Raspberry honey flapjacks

<https://www.bbcgoodfood.com/recipes/raspberry-honey-flapjacks>

Are you feeling peckish? Then have a go at baking this tasty treat for your family. It will make you the most popular member of your household. Follow these step by step instructions to find out how.



## Maths link:

- Think about the part whole relationship. What is the part, what is the whole?
- Have you managed to slice the flapjack into equal or unequal parts?
- How many parts have you sliced your flapjack into?
- How many unit and non-unit fractions do you and your family eat at a time?

## Ingredients

150g butter  
150g light brown soft sugar  
4 tbsp honey (we used heather honey) – *tbsp. means tablespoon*  
300g porridge oats  
100g frozen raspberries

## Method

1. Heat oven to 200C/180C fan/gas
2. Line a 20 x 20cm baking tin with parchment.
3. Melt the butter, sugar, honey and a pinch of salt in a pan.
4. Once the mixture is bubbling and combined, stir in the oats.
5. Tip the oat mixture into the lined baking tin.
6. Press down with the back of a spoon.
7. Scatter over the raspberries, then lightly press them into the oat mixture.
8. Bake for 25-30 minutes until golden brown.
9. Leave to cool, then cut into 9 or 12 flapjacks.

Meanwhile, make sure you wash and tidy up all your dishes once you are finished baking. This will ensure that your grown-ups don't get annoyed. Finally enjoy eating your flapjack with your family.