

CHOCOLATE FLAPJACK SQUARES

EQUIPMENT

STANDARD:

- * Aprons
- * Recipe Cards
- * Bags where needed
- * Mats
- * Table cloth
- * Tea towel / washing up liquid / sponge
- * Hand soap
- * First aid kit
- * Register
- * Details of food requirements
- * During cooking craft activity
- * Pens for names on tin / paper
- * Black bags for washing up
- * Kitchen roll
- * Cleaning cloth/ anti-bacterial spray
- * Spare spoons and knives
- * Oven gloves
- * Cooling rack

PER CHILD:

- * 1 x Large Bowl
- * 1 x Spoon
- * 1 x Knife
- * 1 x Tin

ALSO:

- * Scales
- * Bowls for oats
- * Bowls for baking powder
- * Bowls for salt
- * Teaspoons
- * Tablespoons
- * $\frac{1}{4}$ Teaspoons

SHOPPING

- * 70g porridge oats
- * 70g plain flour
- * 50g dark brown sugar
- * 65g butter
- * $\frac{1}{4}$ tsp baking powder
- * pinch of salt
- * 2 tbsp chocolate spread

TIPS

Timing Rating = 2/3

(1 - very quick to make / 5 - time consuming)

Very simple to make. The only slightly tricky bit is spreading the chocolate spread. Nut free alternatives - nut free biscuit spread.

You are unlikely to have time at class to be able to cut into 6 slices so explain to the children what they need to do when the flapjack has finished cooling.

Cooking Time: 20 Minutes.

Put into oven 25 minutes before the end of class.