Flapjack Cookies

Recipe

- 150 g butter
- 150 g plain flour
- 150 g porridge oats
- 50 g mixed nuts
- 2 tsp baking powder
- 100 g brown sugar
- 3 tbsp honey
- 3 -4 tbsp milk

Instructions

1. Preheat the oven to 160˚C. Line a large baking tray with parchment paper.
2. In a small saucepan, Melt the butter with the honey until just warm. Set aside.
3. In a bowl, combine in the flour, porridge, mixed nuts, baking powder and sugar.
4. Add the melted butter mix and the milk to create a soft mixture.
5. With a tablespoon, dot the mixture in the prepared tray spacing enough to allow the cookies to spread while baking.
6. Place in the oven and bake for 15 minutes or until golden brown.
7. Remove from the oven and set aside to cool for a few minutes until settled.
8. If the cookies were too close, while still use, use a large knife to cut the bake into portions! Lift from the tray and transfer in a cake tin. Enjoy within a few days for best freshness.