

## Ingredients

- 250g jumbo porridge oats
- 125g butter, plus extra for the tin
- 125g light brown sugar
- 2-3 tbsp golden syrup(depending on how gooey you want it)

## Method

Step 1

Heat the oven to 200C/180C fan/gas 6.

Put the oats, butter, sugar and golden syrup in a food processor and pulse until mixed - be careful not to overmix or the oats may lose their texture.

Step 2

Lightly butter a 20 x 20cm baking tin and add the mixture.

Press into the corners with the back of a spoon so the mixture is flat and score into 12 squares.

Bake for around 15 mins until golden brown.