

# Reindeer Flapjack's

## Ingredients:

|                        |                     |
|------------------------|---------------------|
| 500g Porridge oats     | 200g milk chocolate |
| 250g butter            | Red m&ms            |
| 250g light brown sugar | Pretzels            |
| 4-6 tbsp golden Syrup  | Candy eyes          |

## Method:

Put the butter, sugar and golden syrup in a Saucepan and gently heat until it is all melted.

Take off the heat and mix in the oats, then place in a lined tin and cook in the oven (180°C) for 20-25 mins.

Take out once cooked and leave to cool.

## Decoration:

After cooled, gently melt the chocolate and spread on flapjack till completely covered.

While the chocolate is still soft break the pretzel in half for antlers and place on top for his face, then place eyes and nose (m&m). Repeat all over top then place in the fridge until set.

Then cut out your squares into

