

Ruby Jewelled Flapjacks

By Lucy Cole, Uxbridge

Have you found some porridge oats in the back of the cupboard that you bought with good intentions but didn't get round to eating? Did you buy too much and now it's summer no one wants porridge for breakfast? Here's is a recipe to help you use up your oats and clear a bit of space in your kitchen cupboards. This recipe can also be used for the dried fruit you bought to take for lunch or to eat on the train but didn't get round to eating.

Ingredients

- 125g melted butter
- 125g caster sugar
- 100g dried cranberries or other dried fruit
- 50g glace cherries (chopped)
- 225g porridge oats

Cooking time: 20 minutes



Method

1. In a saucepan, melt the butter and then add the caster sugar until well absorbed.
2. Add the cranberries and chopped cherries into the saucepan and combine well.
3. Add the porridge oats and give the mixture a good stir until they are fully covered in the butter mixture.
4. Place in a square baking tin and flatten down with a spoon until the surface is fairly even.
5. Bake in the oven for 20 minutes at 180°C until just golden and then remove from the oven.
6. Wait until completely cooled before cutting into slices.