



Delicious Vegan Flapjacks

Ingredients

6oz dark brown sugar
8oz vegan butter spread
2 tbsp golden syrup
5oz self-raising flour
1/2 tsp bicarbonate of soda
4.5oz desiccated coconut
3oz dried fruit

Topping

50g vegan dark chocolate
50g vegan white chocolate

Directions

1. Preheat oven to 170°C (fan).
2. Melt vegan butter, sugar, and syrup in a pan (do not boil).
3. Weigh and combine dry ingredients in a large bowl.
4. Mix dry into wet until well combined.
5. Line a rectangular tin with baking paper, pour in mixture.
6. Bake 11–12 minutes (mixture will still look wobbly).
7. Leave to firm up for 30 minutes.
8. Melt both chocolates separately, swirl over top.
9. Chill in the fridge for 1 hour, then cut into pieces.

