

Others

AVOCADO FLAPJACKS



An exotic twist to a family favourite

Serves: 6-8

1 avocado, peeled, stoned and cut into chunks

125g butter

125g demerara sugar

5 tbsp golden syrup

225g porridge oats

1 tsp ground ginger

Preheat oven to 190°C. Grease a 20cm sandwich tin.

Place butter, sugar and syrup in a large pan and heat until melted.

Add the oats, avocado and ginger and mix well.

Spoon into tin and flatten using the back of a metal spoon.

Bake for 20 minutes, Cool for 15 minutes in the tin before scoring in to wedges.

When completely cool, turn out and cut. Do not attempt to cut until completely cool.
