

Ghostly Mallow Flapjacks



Preparation time: 30 minutes

Cooking time: 25 minutes

Serves: 25

Profitability:

Author: Lyle's Golden Syrup®

Ingredients:

125g butter

50g marshmallows

75g Tate & Lyle Fairtrade Caster Sugar

3 rounded tbsp Lyle's Golden Syrup

150g rolled (porridge) oats

50g rice crispy cereal

TO DECORATE

50g unsalted butter, softened

1 tbsp Lyle's Golden Syrup

Few drops vanilla extract

175g Tate & Lyle Fairtrade Icing Sugar

Black writing icing or very small chocolate drops

Steps:

Preheat the oven to 180°C. Grease and line a shallow 20cm square tin with parchment or greaseproof paper

Put the butter, marshmallows, caster sugar and golden syrup into a medium pan and heat gently until melted. Stir in the oats. When completely coated with the melted mixture, gently fold in the crispy cereal. Turn into the tin, level and press the mixture evenly and firmly with the back of a spoon. Bake for 25 minutes or, until just golden around the edges

Remove from the oven and cool for 10 minutes then cut into 25 pieces while still warm. When completely cool, turn onto a cooling rack

While cooling make the buttercream by beating the butter with the golden syrup, vanilla extract and icing sugar until smooth and creamy

Cut the flapjacks into individual pieces. Transfer the buttercream into a piping bag fitted with a plain nozzle and pipe little ghosts onto each flapjack. If you don't have a piping bag, put the buttercream into a plastic bag and snip off the end from a corner of the bag then you can squeeze out the buttercream carefully onto each flapjack

To decorate, pipe black eyes onto each ghost or use the chocolate drops