



Food Explorers Cornflake Bar

Makes approx. 16 squares

Ingredients

150g oats
250g caster sugar
150g self-raising flour
300g margarine
100g golden syrup
250g cornflakes - crushed

Method

1. Preheat the oven to 160°C (130°C fan) and lightly grease a 8"x8" cake tin.
2. Melt the margarine and syrup, do not overheat.
3. In a bowl mix the sugar, oats, flour and cornflakes.
4. Pour margarine mixture onto the dry ingredients and mix thoroughly.
5. Place the mixture into the tin and bake for 20-25 minutes, until lightly coloured and set.
6. Cut into 16 portions whilst still warm, leave to cool in tin.

