

Ingredients

340 g/12 oz/ 1½ cups butter
90 ml/ 6 tbsp golden syrup
100 g/ 4 oz/ ¾ cup light brown
sugar
453 g/ 1 lb/ 5½ cups porridge
(rolled) oats

Equipment

30 x 20cm/ 12 x 8 in baking
tray, oiled
or 25 x 20cm/10 x 8 in baking
tray oiled

Baking temperature

150°C/ 300°F/ Gas 2

Baking time

35 minutes approx

Additional Ingredients

Chopped glacé cherries and
apricots, as many as you wish

Interest

The Kitchen Shop is located in
the original Victorian kitchen.
The bell system, cooking
ranges, copper batterie de
cuisine and pewter wares are
an added appeal for those
interested in culinary heritage.

Location

Just off the A36 between Bath
and Salisbury
www.longleat.co.uk

Flapjacks

Longleat Cellars

Longleat House, situated south of Bath, is one of the finest examples of high Elizabethan architecture. It is the stately home of Lord Bath. After being open to the public for more than 30 years it remains one of Britain's favourite attractions.

This recipe, popular with visitors, has been shared by Helen Spiller, manager of Longleat Cellars for many years.

Method

1. In a saucepan heat butter, syrup and brown sugar until melted, over a low heat. Remove from the heat.
2. Add oats and stir in.
3. Place the mixture onto the baking tray, patting down with the back of the spoon or your fingers (it will be warm).
4. Bake for time allotted or until slightly golden brown top.
5. Cool, and cut into squares before it becomes too brittle.

