How to make old-fashioned flapjacks

I love comfort food and these good, old-fashioned flapjacks bring back memories of my childhood and some early experiences in the kitchen.

They are also a great way to disguise the fact that you are essentially eating a dessert for breakfast, but I won’t tell anyone if you don’t.

The beauty of these flapjacks is that you can dress them up or down to taste. For something simple, serve them with butter and syrup or, for something savoury, try some bacon and fresh chilli. If you want something a little more ornate, how about flapjacks with a mixed berry compote.

**Ingredients (for 10-12 flapjacks):**
1 cup sifted flour
2 tsp baking powder
1/2 tsp salt
2 tbsp sugar
1 egg
1 cup milk
3 tbsp butter, melted

**Method:**
1. Sift the dry ingredients together into a mixing bowl.
2. In another bowl beat the egg, adding in the milk and butter until well blended.
3. Pour the egg mixture into the dry ingredients and beat until combined.
4. The batter will be slightly lumpy, but that’s fine. Let the mix rest for 20 minutes.
5. Place a large pan on a medium heat, add in 2 tablespoons of batter per flapjack and cook until bubbles form on the surface.
6. Turn the flapjacks over and cook for another 2 minutes, or until nicely browned.

These flapjacks go well with a mixed berry compote – [check out the recipe here.](#)

Happy flapjack making.