

# BAKE FOR HEROES

## LYLE'S FLAPJACK LOLLIPOPS

A twist on a classic – scrummy lollipop flapjacks, perfect for non-sticky fingers.

Preparation 30 minutes

Cooking 20-25 minutes

Makes 20 lollies

### In advance

Heat your oven to 180°C/160°C fan/350°F/ gas 4 and grease or line a loaf pan.

### Ingredients

- 295g unsalted butter
- 350g Lyle's Golden Syrup
- 500g rolled porridge oats
- Pinch of salt

### To decorate

- 2 tbsp Lyle's Golden Syrup for dipping and drizzling
- 1 tbsp hundreds and thousands
- 1 tbsp dried raspberry pieces
- 1 tbsp desiccated coconut

### Method

1. Preheat the oven to 180°C/160° Fan, 350°F, Gas 4.
2. Combine the butter and Lyle's Golden Syrup in a large non-stick saucepan. Heat gently until melted, then remove from the heat and stir in the oats and salt.



3. Spoon the mixture into a 20cm (8") shallow square tin, greased and lined with parchment paper. Level and press firmly with a wooden spoon to smooth. Bake on the middle shelf for 20 minutes, until just turning golden brown on top.
4. Remove from the oven and cool for 15 minutes.
5. Carefully, as the mixture can still be very hot, remove a heaped tablespoon worth and squish it firmly in to a rough ball shape with your hands.
6. Dip a wooden lolly stick in the Lyle's Golden Syrup and insert it in the centre of the ball. Squeeze the ball to make sure it is firmly moulded to the stick. Place on a lined tray. Repeat with the remaining flapjack mixture.
7. Place in the fridge and allow to cool and harden for 30-40 minutes.
8. When hard, remove the lollies from the fridge, drizzle with Lyle's Golden Syrup and dip into your choice of toppings.



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