

Caramel Almond Flapjack.

Shared by Renshaw

Servings: 9 flapjack squares

Cook time: 45-55 minutes

Ingredients

- 1kg Renshaw Golden Flapjack Mix
- 130ml water
- 200g Renshaw Luxury Caramel
- 200g Renshaw Marzipan (grated or chunks)
- 150g dark chocolate chunks
- 50g dark chocolate (melted)

Recipe

1. Preheat the oven to 160°C (fan) and grease and line a 9" by 9" square cake tin,
2. Mix the water and Flapjack mix in a large bowl until fully incorporated.
3. Melt the Luxury Caramel in a microwave until smooth and runny. Pour into the Flapjack mix.

(Turn over for the rest of the recipe)

4. Add the dark chocolate chips and grated Marzipan and fold through. Spoon the mix into a lined tin.
5. Bake in the oven for 45 to 55 minutes, or until it's set in the middle and firm around the edges.
6. Once completely cool, remove from tin and paper and slice into 9 equal squares.
7. Melt the dark chocolate in a microwavable bowl and drizzle over the flapjacks.