

## Beavers Cook Activity Badge



## Activity: Flapjacks

### You will need

250g (8oz) butter or margarine  
250g (8oz) soft brown sugar  
450g (16oz) porridge oats  
4tbsp golden syrup

### Instructions

Melt the butter/margarine in a saucepan on a low heat. At the same time, stir in the sugar and mix well.

Switch off the heat and stir in the golden syrup and porridge oats. Give the porridge oats a really good stir and make sure they are adequately coated in the butter and sugar mixture.

Chocolate chips/nuts or any flavouring can be added at this time.

Cook for about 20 to 25 minutes in a preheated oven. check on them at 20 minutes to make sure they aren't hardening up too much. This is really key when cooking flapjacks to prevent them from getting too crunchy (unless that is your aim of course!)

When they start to go golden and slightly hard at the edges, they are usually ready to come out. The flapjacks will feel soft to the touch, don't worry, they will harden up as they cool down.

<https://lianaskitchen.co.uk/flapjack-recipe>

## Risk Assessment

Who is at risk?	Beavers
What are the risks?	Melting Butter in saucepan and stirring. Loose clothing getting caught on the cooker/ oven. Putting the flapjacks into/ taking out of the oven
How can the risks be minimized?	Making sure saucepan handle is turned away from the edge of the cooker, no loose clothing over the cooker. Adult supervision at all times.