We are ready......

**Banana and raisin flapjack**

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**Suggested portion**

**Size for recipe**

1–2 years – 40g

3–4 years – 60g

**Ingredients – Serves 5**

**Banana, peeled** 200g (2)

**Soft margarine** 80g

**Caster sugar** 50g (2½ tablespoons)

**Golden syrup** 25g (1 tablespoons)

**Oats, rolled** 180g

**Raisins** 40g

**Method**

1. Preheat the oven to 170ºC/325ºF/gas mark 3. Grease a baking tray.

2. Chop the bananas.

3. Melt the margarine, sugar and syrup in a large saucepan over a medium heat.

4. Add the oats, banana and raisins and combine well.

5. Place the mixture onto the baking tray and press the mixture into the tin.

Bake in the oven for 20–25 minutes.