

Mummy's yummy

Fruit oaties

"These oaties are yummy!" it says in my mother's handwriting on the side of this family recipe. And they really are: flapjacks with ginger and luscious fruit.

225g/8oz rolled oats

150g/5oz butter

170g/6oz demerara sugar

1 tablespoonful golden syrup

100g/3oz sultanas

50g/2oz glacé cherries

25g/1oz angelica

½ teaspoonful ground ginger

Turn on the oven to 180°C / 350°F. Butter a swiss roll tin. Quarter the cherries. Cut the angelica into strips.

Cream the butter with the sugar and the syrup. Stir in the rest of the ingredients.

Press the mixture into the tin firmly. Bake for 20 minutes then check: thin oaties will cook quicker than thick ones.

Cut into fingers while still warm and leave in the tin to cool.

Mmm...delicious!

**GILLIAN'S
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