



**ALL WE
WANT FOR
CHRISTMAS IS
YOU**

Steven Carter-Bailey's

Flapjacks topped with chocolate, peanut butter and raspberry brownies

Flapjacks

500g porridge oats, 250g unsalted butter, 200g light brown sugar, 200g golden syrup, 1tsp salt

Brownies

200g dark chocolate, 150g milk chocolate, 250g unsalted butter, 1 tsp vanilla extract, 3 large eggs, 250g light brown sugar, 85g plain flour, 1 tsp baking powder, 150g smooth peanut butter, 150g raspberry jam

Method

1. Place the chocolate and butter in a saucepan and melt over a low heat, stirring regularly. Remove this from the heat, add the vanilla and stir to combine - set aside to cool.
2. In another saucepan, melt together the butter, golden syrup, sugar and salt - stir to combine. Once melted, remove from the heat.
3. Line and grease the baking tray and set the oven temperature to 170°C fan.

4. In a large bowl, weigh out the oats. Pour over the sugar, butter and syrup mix and stir thoroughly - press this firmly into the base of the baking tray.
5. Weigh out the sugar into a bowl and add the eggs. Whisk this in the stand mixer on medium/high until it has trebled in size and is pale and fluffy.
6. Weigh out the flour, add the baking powder and sift together.
7. Place the jam in a heatproof bowl and heat in the microwave in 30 second bursts until quite warm.
8. Weigh out the peanut butter into a pyrex jug and heat for 30 seconds in the microwave until runny and pourable.
9. Pour the cooled chocolate and butter mix into the eggs and sugar and fold together with a rubber spatula.
10. Tip the flour into the wet brownie mix and fold through gently until everything is fully incorporated - pour this mix over the flapjack and spread out evenly with the spatula.
11. Drizzle the raspberry jam over the top of the brownie batter in one direction and then do the same with the peanut butter in the opposite direction.
12. Use a cocktail stick to swirl the brownie mix, peanut butter and raspberry jam together.
13. Bake in the centre of the oven for 30-40 minutes - keep a close eye on these.
14. Leave these to cool in the tins for as long as possible and then remove them and trim the edges.