

Less than 30 minutes

Makes about 20

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Ingredients:

- 2 tsp (10ml) cinnamon
- ½ tsp (3ml) ginger
- ½ tsp (3ml) ground cardamom
- Pinch nutmeg
- 1 packet (500g) PnP flapjack mix
- Canola oil, for frying

Check out our other Easy [Flapjack Recipe](#)

For serving:

- ⅓ cup (80g) butter, softened
- ⅓ cup (80g) honey
- Raw almonds, chopped

Method

#### **COOK'S NOTE**

Serve topped with figs  
or strawberries.

1. Add spices to dry ingredients of flapjack mixture.
2. Prepare according to packet instructions.
3. Heat oil in a pan.
4. Ladle batter into pan and cook for 2 minutes or until bubbles appear on the surface.
5. Flip over and fry the other side until golden.
6. Repeat with remaining batter.

7. Whisk butter and honey together with an electric beater until well combined.
8. Top warm flapjacks with honey butter and scatter with nuts.