

Less than 30 minutes

Serves 6-8

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Ingredients:

- 1½ cups (225g) flour
- 1 Tbsp (15ml) baking powder
- ½ tsp (3ml) salt
- 2 Tbsp (30ml) white sugar
- 2 tsp (10ml) ground mixed spice (cinnamon and a pinch of nutmeg works well too)
- 1 slab (80g) chocolate, chopped (optional)
- 3 Tbsp (45ml) raisins
- 1¼ cups (310ml) milk
- 1 egg
- 3 Tbsp (45ml) oil + extra for frying

Icing:

- 1-2 tsp (5-10ml) water or lemon juice
- ¼ cup (60ml) icing sugar

Method:

1. Sift dry ingredients together.
2. Stir through chocolate (if using) and raisins.
3. Combine milk, egg and oil in a separate bowl and stir into dry ingredients.
4. Heat 1 tsp (5ml) oil in a non-stick pan and fry a heaped tablespoon batter for 2 minutes a side or until golden.
5. Repeat with remaining batter.
6. For crosses, whisk just enough water or lemon juice into icing so that it's runny enough to pipe.
7. Spoon icing into one corner of a small zip-seal bag and snip off the corner to create a piping bag.
8. Pipe a cross onto each flapjack once cooled slightly. (It won't hold its shape if flapjacks

are too hot.)

9. Serve while warm with your favourite topping like honey or yoghurt.

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