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## MAPLE\* SYRUP FLAPJACKS

In Canada, maple\* syrup season is from February to April. It's the perfect time of year to make these sweet\* cereal biscuits!

### INGREDIENTS

- 200g unsalted\* butter
- 100g maple\* syrup
- 150g brown\* sugar
- 325g porridge\* oats

### METHOD

- 1** Preheat\* the oven to 180°C.
- 2** Line\* a 16cm x 25cm baking\* tin with baking\* paper.
- 3** Melt\* the butter in a saucepan\* over a medium\* heat. Add\* the maple syrup and the brown sugar. Stir\* the mixture\* until\* the sugar dissolves\*.
- 4** Remove\* the saucepan from the heat\*. Stir\* in the porridge oats.
- 5** Spoon\* the mixture into the baking tin and press\* down with the back\* of a spoon. Bake\* in the oven for 20 to 30 minutes (the biscuit should be golden\* but not too brown).
- 6** Remove the baking tin from the oven. Using a knife\*, cut into 16 pieces.
- 7** Leave\* to cool in the baking tin before serving.

### HELP!

**add:** ajouter  
**back of a spoon:** dos d'une cuillère  
**bake:** faire cuire au four

**baking paper:** papier cuisson  
**baking tin:** moule à gâteau  
**brown sugar:** sucre roux  
**dissolve:** se dissoudre

**golden:** doré  
**heat:** feu  
**knife:** couteau  
**leave to cool:** laisser refroidir  
**line:** tapisser  
**maple syrup:** sirop d'érable

**maple syrup flapjacks:** biscuits à l'avoine et au sirop d'érable  
**medium heat:** feu moyen  
**melt:** faire fondre

**mixture:** préparation  
**porridge oats:** flocons d'avoine  
**preheat the oven:** préchauffer le four  
**press down:** tasser

**remove:** retirer  
**saucepan:** casserole  
**spoon into:** répartir à l'aide d'une cuillère  
**stir:** remuer

**stir in:** incorporer en remuant  
**sweet:** sucré  
**unsalted butter:** beurre doux  
**until:** jusqu'à ce que