



THURSDAY COTTAGE

HANDMADE

Rhubarb & Ginger Flapjacks

Our Rhubarb and Ginger Jam brings a fresh fruitiness and warming spiciness to this scrummy gluten-free flapjack. Try as well, using our gorgeous gooseberry jam replacing the ginger powder with the finely grated zest of one un-waxed orange.

Makes 12 flapjacks.

Ingredients:

- 125g butter
- 125g Demerara sugar
- 1 tablespoon honey
- 100g ground almonds
- 250g rolled oats
- 1 teaspoon ground ginger powder
- 1 x 340g Jar of Thursdays Cottage Rhubarb and Ginger Jam
- 1 tablespoon flaked almonds (optional)



Equipment: 20cm x 20cm baking tin, based lined with baking parchment and sides greased with butter

Method:

Preheat the oven to 180° C/Gas Mark 4

Place the butter, sugar and honey in a large heavy-based saucepan. Heat gently, stirring until the butter has melted and the sugar is grainy. Remove from the heat and add the rolled oats, ground almonds and the ginger powder. Mix together until evenly combined.

Spoon half of the mixture into the prepared tin, spreading evenly and well into the corners. Spoon the Rhubarb and Ginger Jam over the oatly mixture. Pile the rest of the oat mixture on top, spreading evenly with a fork or lightly pressing down with a potato masher. Sprinkle the flaked almonds (if using) evenly over the surface.

Bake for 25-30 minutes until a medium golden colour. Run a knife around the edge to release the flapjack. Leave in tin until nearly cold before cutting into pieces and removing to a wire rack.

The flapjacks will keep in an airtight tin for a week or so, if you haven't gobbled them all up!