



Butter Free Raspberry and Coconut Flapjacks

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 16:

- 175g rolled oats
- 175g self raising flour
- 125g sugar
- 150 dessiccated coconut
- 150ml olive oil
- 150g fresh or frozen raspberries
- 100g dried cranberries
- 3 tbsp mixed berries + 1 tbsp sugar
- 4 tbsp sesame seeds
- 2 tsp baking powder
- 1 egg
- A bit of water and cornflour

Instructions

1. Heat the mixed berries and the tbsp sugar. In a cup, mix a bit of water with some cornflour, then pour into the pan, stirring until you can mush the berries down. Take off the heat and leave to cool.
2. Sieve the flours into a mixing bowl. Add the oats, sugar, coconut, cranberries and sesame seeds. Gently fold in the raspberries.
3. In a smaller bowl, beat the egg with the oil and the berry mixture from step 1.
4. Pour into the dry mixture and mix well. Tip into a lined tray bake and stick in the

oven at 180 degrees C for 30-40 minutes or til golden brown.