

Oat Squares

This tray bake, made with porridge oats and golden syrup, is, usually, flavored with ginger.

Ingredients

- 8 oz hard margarine
- 8 oz porridge oats
- 2 dessert spoons golden syrup
- 6 oz caster sugar
- 8 oz self-rising flour
- Pinch of salt
- 2 level teaspoons ground ginger

Method

1. Set oven to 325 Fahrenheit or mark three.
2. Grease a shallow 14-inch by 9-inch baking tin.
3. Gently melt the margarine and syrup in a pan and add to the remaining ingredients in a bowl.
4. Mix well.
5. Put into the tin, spread out evenly and press down firmly with a fork.
6. Bake for 20 to 30 minutes until golden brown.
7. Cut into squares whilst warm and leave in the tin to get cold.
8. Serve either plain or drizzle the top with melted plain chocolate.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*