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# Breakfast Flapjacks

This recipe was sent in by a student named Nikita. This flapjack can be cut up into little bars which work great as a breakfast on the go!

## What you'll need...

280g of oats - 75p

2 large ripe bananas - 28p

70g of coconut oil - £3

2 tbsp honey - 99p

1 tsp vanilla extract - £1.30

1 tsp ground cinnamon - 85p

40g of dried cranberries (or any other dried fruit!) - £1.50

40g of dark chocolate - 45p

**Total:** £9.12

**Serves:** As many as you like!

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## How to do it...

1. Pre-heat the oven to 175°C (non-fan to 180).
2. Grease your baking dish (ideally square) with coconut oil for easier removal.
3. In a small bowl, mash the two bananas until you obtain a smooth texture.
4. Add melted coconut oil, honey and vanilla extract.
5. In a large bowl, mix the oats, cinnamon, dried fruit and nuts.
6. Add the wet ingredients to the dry ingredients and stir until all oats are soaked and the texture starts to stick together.
7. Pour the batter into the prepared baking dish and bake for around 40 minutes (depending on the strength of the oven) or until the top is lightly brown. If you like your flapjacks dry, decrease the temperature and bake for a little longer!

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