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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