



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

MINCE PIE CLOTTED CREAM FLAPJACK

DESCRIPTION

This silky soft flapjack was serendipitously created after making a Christmas clotted cream board. Determined to avoid waste, Trewithen's recipe development team combined clotted cream packed with festive flavours with oats to make a simple flapjack. The results? A generously full-flavoured flapjack like no other that was heralded a triumph from all who tasted it.

INGREDIENTS

220g Rolled Oats
100g Trewithen Dairy Cornish Clotted Cream
2 tbsp Mincemeat
2 Mince Pies - broken up
1 Orange - Zest

METHOD

1. Preheat the oven to 180c. Line a 20cm square baking tin with baking parchment.
2. Combine all the ingredients in a medium saucepan over a low heat. Stirring from time to time, cook gently for approximately 5 minutes, allowing the cream to melt into the oats and the mixture is glistening.
3. Press the mixture into the baking tin and smooth over the top. Bake for approx 20 minutes, or until golden and slightly caramelised at the edges.
4. Remove from the oven and allow to cool and gently score squares into the top while still warm. Stores in an airtight container for up to three days.