**Famous Thurston Flapjack Recipe**

Normally the famous Thurston Flapjack recipe is top secret but I think we could all do with a bit of cheering up right now, so here it is.

Warning you may need to adjust the quantities accordingly as this makes rather a lot - 48 standard Thurston sizes! But kept in an airtight container it will last for a week.
I can't guarantee that it will taste exactly the same as Thurston's because Helen our cook does seem to make it taste better than anyone else.

**Ingredients**

1.5 lbs of margarine
1 lbs dark brown sugar
16 tablespoons syrup
3 lbs oats

**Method**

Melt the margarine, sugar and syrup together in a large pan over a moderate heat. Stir in the oats and mix together really well, ideally in a mixer, if you don't have a mixer, give it a thorough stir by hand for a few minutes.
Grease a large tin(s) and press in the mixture firmly, use the back of a spoon to flatten the mixture and make sure it is evenly filling the tin right up to the corners.

**Cooking**

Cooking times will depend on your oven, but around 20 - 25 mins at 180C or Gas Mark 4. You want the flapjack to be golden looking on top but not burnt. No one likes burnt flapjack.

Leave to cool in the tin and whilst still slightly warm cut in to oblong pieces - I'll leave the size up to you! Leave to then thoroughly cool before storing in a tin.