

Product Information

Description

A rich oatly flapjack mix with a smooth golden syrup taste that makes moist, chewy and sweet flapjacks. Why not go the extra mile and add different types of jam to give that extra fruity kick.

Brand: Middleton Catering Mixes

Description: Flapjack Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0034

(Internal Code: P717)



Shelf Life

24 hours after baking

Portion Yields

3.5kg bag makes 69 x 57g portions.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water.
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans
- ✓ 2020 Sugar Compliant

Nutritional Information

Nutritional Information	100g as sold	57g portion as consumed
Energy (kJ)	1896	962
Energy (kcal)	453	230
Fat (g)	21.8	11.1
of which Saturates (g)	7.1	3.6
Carbohydrate (g)	58	29
of which Sugars (g)	18.2	9.2
Fibre (g)	5.0	2.5
Protein (g)	6.6	3.4
Salt (g)	0.4	0.2

Ingredients

Wholegrain **OAT** Flakes (54%), Vegetable Oil Blend (Palm & Rapeseed Oil), Sugar, Dried Glucose Syrup, Dextrose, Natural Flavouring, Salt, Flavouring.

May Contain: Wheat, Milk, Egg, Soya, Barley

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

Dry Mix	Water	Tin Size	Portion size / quantity
1kg	125ml	185x235x50mm deep	19 x 57g portions
3.5kg whole bag	437ml	185x235x50mm deep	69 x 57g portions

1. Place the weighed out mix in mixing bowl.
2. Select the beater mixing attachment.
3. Add water to mix and blend for 20-30 seconds on slow speed until all of the water is mixed.
4. At this stage, add choc chips, fruit or nuts and give the mix 20 seconds on slow to incorporate it into the mix.
5. Spread into a greased baking tray, level and allow to stand for 15 minutes. (The mix should be at least 3cm deep).
6. Bake in the centre of a pre-heated oven at 180°C/350°F/Gas Mark 4 for 20-25 minutes until golden brown.
7. Cooking times and temperatures may vary.
8. Allow to cool slightly on the baking tray for 5-10 minutes before cutting.