

Bar-One Stuffed Peanut Butter Flapjacks

Ingredients:

For the flapjacks:

- 2 cups cake flour
- 2 eggs
- 1 ½ tbsp butter, melted
- 5 tbsp sugar
- ½ cup smooth peanut butter
- 4 tsp baking powder
- 1/3 tsp salt
- 1 cup of milk

For the Bar-One discs/sauce:

- 5 Bar-One Peanut bars
- 1 tsp cocoa
- ½ cup cream

To serve:

- Strawberries
- Bananas
- Peanut Butter, melted

Yield: 5 flapjacks

Method:

For the Bar-One sauce:

1. Bring water to the boil in a big pot, and put a bowl or a pan on top of it.
2. Break the Bar-One bars into small pieces and add them to the bowl on top.
3. Add the cream bit by bit and stir well until melted and creamy then stir in the cocoa.
4. Line a baking sheet with wax paper. Using a tablespoon to measure, make 8 Bar-One discs and space them evenly on the sheet.
5. Freeze over night or until completely hard.

For the flapjacks:

1. Beat the eggs and add the melted butter to the egg, once mixed gradually add the sugar.
2. Add half of the milk to the egg mixture and stir well.
3. Sift the flour, baking powder and salt and add to the egg mixture.
4. Gradually stir in the remaining milk and the peanut butter to form a smooth mixture.
5. Pour 1/3 cup of batter onto the prepared pan, then immediately place one of the frozen Bar-One circles onto the batter.
6. Pour another 1/3 cup of batter on top of the Bar-One disc so it's completely covered.
7. Fry the flapjacks until cooked through.

*If you struggle to cook the flapjack batter around the disc simply microwave for 30 seconds.

To serve:

1. Serve the flapjacks in a stack topped with more Bar-One sauce, melted peanut butter, banana slices and strawberry slices. ENJOY!