

United Kingdom

Flap Jacks

- Ingredients:
 - 6 oz. butter
 - 6 oz. demerara sugar (soft brown)
 - 8 oz. oats
 - 1 dessert spoon golden syrup (available at Holiday Market or Meijer on 13 in International aisle)
- Method:
 - Melt butter in saucepan
 - Add syrup and sugar and melt all
 - Add oats, stir mixture
 - Turn into shallow tin and press out
 - Bake in a moderate oven for about 25 minutes
 - When just warm, cut into finger slices

Polish Cake (nationality not make-things-shiny: still a British recipe, though!)

- Ingredients:
 - 4 oz. margarine or butter (solid block preferred)
 - 6 oz. McVities Digestive Biscuits (available at Holiday Market and Meijer on 13 in International aisle)
 - 1 tablespoon golden syrup (see above for availability)
 - 6-8 oz. dark chocolate
 - 2 dessert spoons drinking chocolate powder
- Method:
 - Melt/dissolve butter or margarine, syrup and chocolate powder in saucepan.
 - Melt dark chocolate separately.
 - Roughly crush digestives and stir into saucepan.
 - Turn into shallow greased tin and press out.
 - Once even, quickly pour melted dark chocolate over.
 - Mark sections to cut before chocolate hardens.
 - Place in fridge for one hour.
 - Cut and serve.