

OLIVE'S LOVELY FLAPJACKS (CRISPY OATMEAL BARS)
from Claire Goodman

Back home in England, my grandmother Olive, gathered 60 years of recipes from friends and family in a dog-eared notebook. After she died, Suzanne, her eldest daughter and a writer, made a scrapbook of these recipes (along with family photographs and memories,) entitled "Olive's Buns." Many of the other recipes in Olive's Buns are from my mother, Nancy, who is also an excellent baker of cakes and biscuits. This is one of my favorites:

Ingredients:

- 6 oz butter
- 2 oz soft brown sugar
- 8 oz rolled oats
- pinch of salt

Directions:

1. Mix all ingredients together well. (Can melt butter first to make it easier.)
2. Press the mix into greased and floured 8" x 12" flat tin (i.e., baking dish)
3. Bake slowly for 20 minutes at regulo 4 (or 350 degrees).
4. Cut into bars when not quite cool.