Flapjacks
Makes 9 bars

Butter (for the pan)
6 tablespoons (3/4 stick) unsalted butter, cut into chunks
1/2 cup light or dark brown sugar
2 tablespoons light corn syrup
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon finely grated orange rind
2 cups old-fashioned rolled oats

1. Set the oven at 350 degrees. Butter an 8-inch square pan. Line it with parchment paper cut to fit, leaving a 1-inch overhang on 2 sides of the pan.

2. In a large saucepan over medium heat, combine the butter, brown sugar, corn syrup, vanilla, and salt. Bring to a simmer, and cook, stirring constantly for 2 to 3 minutes, or until the sugar dissolves.

3. Remove the pan from the heat and stir in orange rind and oats until combined.

4. Pour the mixture into the baking pan and level with the back of a spoon, pushing it into the corners.

5. Bake for 25 to 30 minutes, or until golden and bubbly. Set the baking dish on a wire rack for 10 minutes, or until the bubbles settle and the square is still warm, but firm enough to remove from the pan in one piece. Using the parchment as handles, transfer the whole piece to a cutting board.

6. While the flapjacks are still warm, use a large, sharp knife, to make 2 vertical and 2 horizontal cuts to form 9 squares. Leave the squares whole, or cut each square into triangles or fingers if you want smaller pieces. Let rest on the cutting board until completely cool. The flapjacks will crisp as they cool.

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