



THE INCABERRY

Incaberry Flapjack Recipe



Begin by melting 60g unsalted butter with 60g of sugar (I used light brown, but would have used dark brown had I known where it was hiding!) and 2 tbsp of golden syrup. With the golden syrup, lightly coat your spoon (both sides) in a neutral oil before dipping it into the jar: this will ensure the syrup slides off into the pan. For 2 tbsp you only need to do this the once.

When the butter is melted and the sugar has dissolved, pour this mix into 100g of oats and mix well. The mixture will be quite crumbly – almost like you’re making the base for a cheesecake. Finishing by mixing through 40g of incaberries.

Grease a 20cm diameter round baking pan and press the mixture into it (it will be just under 1cm thick). Ensure the incaberries are spread through evenly and bake at 180°C (convention) for about 15 minutes.

I was a bit alarmed by the incaberries all puffing up during cooking but they collapse back down as the flapjacks cooled. The tartness of the berries worked really well to counterpoint the sweetness of the flapjacks. After all the sugar you get a lip smacking finish.

A word of warning: don’t use baking paper like me! You actually end up having to wait until the flapjacks are stone cold (and at least half a day old) before you can peel it off easily ...

Thanks to [Eating Adelaide](http://eatingadelaide.com/incaberry-flapjack-recipe/) for recipe and image
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