

Brandy Snaps



Ingredients

- 3 oz. butter
- 4 oz. plain flour
- 6 oz. golden syrup
- 1 tsp. ground ginger
- 4 oz. sugar

Method

1. Melt butter and syrup together over gentle heat.
2. Stir in sugar and remove from heat.
3. Stir flour and ginger and add gradually; mix well.
4. Put teaspoons of mixture on greased baking sheet, about 4 inches apart.
5. Bake at 375 F. for 10 to 15 minutes until light golden brown.
6. Stand for a few minutes, then remove with spatula and curl around greased wooden spoon handle.
7. If some harden before curling, heat for a few minutes in oven to soften.
8. Cool on wire rack.
9. If you wish, fill with piped whipped cream.

Courtesy of member Celia Esmonde, House of Lancaster Cookery Book, 1986