

# BRANDY SNAPS



## Ingredients:

4 ozs flour  
2 teaspoons ground ginger  
4 ozs butter  
4 ozs castor sugar  
4 ozs golden syrup  
pinch of salt

## Method:

Sift together flour, salt and ground ginger. Melt butter, castor sugar and golden syrup together in a small pan over very low heat. Add flour mixture to butter mixture in the pan, stir well and then add 1 teaspoon brandy – or maybe 2 ! Place medium teaspoonsful on a greased tray spacing them well apart - five per tray should be sufficient. Bake at 160 c./330 f. for 10 minutes. When cool enough to handle, roll each one around the handle of a greased wooden spoon and allow to cool. Store in an airtight tin. Pipe each end with stiffly beaten cream to serve.

## Tools we recommend:



ITEM: Z9140  
BAKING SHEET



ITEM: 7861  
29CM S/STEEL SIEVE



ITEM: 8323  
CHOPPING BOARD



ITEM: 7883  
25CM WOODEN SPOON



ITEM: 7654  
JOLLY MOLLY OVEN GLOVE



ITEM: 7030  
BAG ICING DISPOSABLE 50s - 50cm