**Brandy Snaps**

**Howth & Sutton Horticultural Society Spring Show 2018**

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**Ingredients:**

110gr/4 oz butter

110gr/4 oz demerara sugar

110gr/4 oz golden syrup

110gr/4 oz plain flour

pinch of salt

1 teaspoon ground ginger

1 teaspoon lemon juice

2-3 drops vanilla essence

This quantity makes about 20 and 150ml/¼ pint of cream will fill

8 – 12 brandy snaps.

**Method:**

Set the oven to 160oC/gas mark 3, (less in fan ovens). Put the

butter, sugar and syrup into a saucepan and heat gently until the

butter has melted and the sugar dissolved. Leave to cool slightly.

Sift the flour with the salt and ginger into the mixture, stir well,

adding the lemon juice and vanilla essence.

Put teaspoons of the mixture at least 4 inches apart on a well

greased baking sheet and cook in the pre-set oven for 8 minutes.

**Don’t try to do more than 4 at a time.** Leave the biscuits for 2-3

minutes, then remove from the tin with a spatula or a sharp knife,

turn over and roll around the handle of a wooden spoon. Store in an

airtight tin as soon as they are cold. They will keep for up to a week.