

Brandy Snaps

Ingredients

¼ pint heavy cream
2 oz butter
2 oz superfine sugar
2 oz golden syrup (or light corn syrup)
2 oz all purpose flour
1 tsp ground ginger
1 tsp lemon juice
1 tsp brandy (optional)

Pre-heat oven to 350F. Yields 6 servings.

Grease 2 baking trays. Heat the butter, sugar and syrup in a saucepan, over a moderate heat, stirring occasionally until the sugar has dissolved. Add the lemon juice and remove from heat. Stir in the flour and ginger and mix until smooth Add brandy (if used).

Place teaspoons of the mixture a few inches apart on the baking trays. Bake until brown and lacy. Allow to cool slightly. While still warm, remove from the tray with a palette knife and wrap around the handle of a wooden spoon, allow to become firm before removing.

If not eating immediately, allow to cool, and store in an airtight container

To serve: pipe whipped cream (flavoured or sweetened to taste) into the brandy snaps.