

Brandy Snaps

Ingredients

1/4 c Unsalted Butter
1/4 c Brown Sugar
1/4 c Golden Syrup
1/4 c Flour
1/4 t Ground Ginger
1/4 c Heavy Whipping Cream
1/4 t Brandy

Instructions

- 1.Preheat oven to 350°F. Line 2 baking sheets with parchment paper.
- 2.In a small saucepan over medium-low heat add the butter, sugar and golden syrup. Heat until the sugar has dissolved, stirring occasionally. Do not allow to boil. The sugar has dissolved when you can longer see or feel sugar crystals. Turn off the heat and allow to cool slightly.
- 3.Stir in the flour and ginger. Drop about 1 teaspoon of the mixture onto the parchment paper in circles, about 3 1/2 inches in diameter, 4 inches apart, 6 per baking sheet.
- 4.Bake in the oven for about 5 minutes until they are golden and lacy looking. Watch them because they turn dark very quickly. Remove from the oven and allow to cool for 1 minute until you can

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handle them.

5.Lift them from the sheet with a fish spatula.

Roll around a the handle of a wooden spoon with seam side down and allow to cool for a few seconds. Remove from the spoon and repeat with all of the snaps.

6.To a bowl or stand mixer, add the cream and brandy. Whip until you get stiff peaks. Transfer to a piping bag and fill the rolls.