

## Brandy Snaps

### Ingredients

2 oz. butter	½ tsp. ground ginger
2 oz. golden syrup	½ tsp. lemon juice
2 oz. demerara sugar	1 tsp. brandy (optional)
2 oz. all purpose flour, sifted	

### Procedure:

1. Preheat oven to 350 degrees Fahrenheit.
2. Add butter, golden syrup, and sugar to a heavy bottomed pan.
3. Heat on medium heat until butter is melted and the sugar is dissolved, approximately 10 minutes.
4. Remove the heat and allow to cool slightly.
5. Mix together flour and ginger in a bowl and add to the butter-sugar mix.
6. Stir in lemon juice and brandy.
7. Line 2 cookie sheets with silpats or parchment paper.
8. Using a teaspoon, dollop brandy snap batter onto cookie sheet, ensuring that the batter is spaced 4 inches apart.
9. Bake 8 minutes until golden brown.
10. Remove from oven and allow to cool until the cookies become firm and crisp.

Makes 16 cookies