



## Brandy Snaps

Recipe by Clem Pedro

Serves: 4

Cooking: 45min

Difficulty: Easy

### Ingredients :

- Brandy Snaps
- 50g butter
- Butter
- 50g brown sugar
- 50g golden syrup
- 50g plain flour, sifted
- Lemon, zest and 1 tsp juice
- 1 tsp brandy
- Brandy
- sunflower or vegetable oil, for greasing

### Methods :

- Preheat the oven to 180°C and line two baking trays with baking parchment.
- Put the butter, sugar and golden syrup in a saucepan and heat gently until the butter and sugar have melted. Put the flour in a bowl and make a well in the centre. Add the lemon zest and juice and the brandy. Pour in the butter mixture and gradually beat it into the flour until the mixture is thoroughly combined.
- Use a teaspoon to dollop 3 – 4 heaps of mixture onto the prepared baking tray. Space them well apart as they will spread. Cook in batches for 8 – 10 mins until set, golden brown and lacy in appearance. Leave for a minute before shaping into cigars.
- To make cigars, oil the handle of a wooden spoon and wrap the brandy snap around. Transfer to a cooling rack.