



## Brandy Snaps

4 oz of Juvela flour mix  
½ teaspoon bicarbonate of soda  
1 heaped teaspoon of ground ginger  
4 oz of caster sugar  
4 oz of butter  
2 tablespoons of golden syrup

### Method

Mix the dry ingredients together

Place the butter, sugar, and syrup in a pan. Heat gently to liquidise, then remove from the heat. Gradually stir in the flour, mixing thoroughly.

Drop the mixture, a dessertspoon full at a time onto a baking sheet, leaving plenty of room between spoonful to allow for spreading.

Bake, middle of oven at mark 3 for approx. 15 mins until pale brown. Don't overcook

Cool slightly, remove from tin one at a time, and wrap round the handle of a wooden spoon. Place on a cooling tray until cold, then transfer to an airtight tin.

Eat the same day filled with cream. They do not keep well as they go soft fairly rapidly



This recipe has been brought to you by The Cream Of Tartar Company Limited

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