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**Brandy Snaps**

**Ingredients (Per Pair)**

2 Tbs golden syrup

2 Tbs Margarine

2 Tbs sugar

2 Tbs plain flour

¼ tsp ground ginger

¼ tsp lemon juice

**Method**

1. Preheat oven to 180.
2. Put the flour and ginger in a small bowl.
3. Put margarine, sugar and golden syrup in a saucepan.
4. Heat gently until the margarine and sugar have melted. Remove from heat.
5. Add the flour and ginger to the melted syrup. Stir until the mixture is thoroughly combined.
6. Add lemon juice and stir well.
7. Use a measuring tablespoon to dollop the mixture onto the lined baking tray.
8. Space them well apart as they will spread.
9. Bake for about 10 minutes till set, golden brown and lacy in appearance.
10. Leave for a minute before shaping.
11. Lift brandy snaps carefully from tray and drape warm brandy snaps over a rolling pin until cool and firm.
12. Serve brandy snaps with ice-cream.

**Learning Intention**

**Today we will learn how to tell when brandy snaps are cooked enough by time and colour.**

1. What will happen if you remove your snaps too soon?
2. What is meant by the term, lacy?
3. Using your creative skills, explain a delicious dessert that you could use this recipe for.