

BRANDY SNAPS

These delicious brandy snaps are perfect for your holiday party. They'll knock your guests' socks off ... in a very good way!

Ingredients:

- 50g Butter, chopped
- 1/3 Cup Brown Sugar
- 1/4 Cup Golden Syrup
- 1/3 Cup Plain Flour
- 1 teaspoon Ground Ginger
- 1/2 Cup Cream
- 2 teaspoons of Top Shelf Napoleon Brandy
- 1 Tbsp icing sugar
- Handful of raspberries for decorating

Method:

- Preheat oven to 180°C. Line a baking tray with baking paper. Combine the butter, brown sugar and golden syrup in a saucepan and cook over medium heat, stirring, for 2 - 3 minutes or until butter melts and sugar dissolves. Set pan aside for 5 minutes to cool slightly.
- Add the flour and ginger to the mixture and stir to combine. Drop four teaspoons of mixture on to the tray, spaced well apart. Bake for 5 minutes or until they are bubbling and have spread to 10cm in diameter.
- Remove from the oven and allow to cool for 1 minute. Working quickly, use a palette knife to lift each one and wrap around the handle of a wooden spoon. Leave to set for 1 minute. Gently slip off spoon and transfer to a wire rack. Repeat with remaining mixture.
- Use a electric mixer to beat the cream, brandy and icing sugar in a small bowl until soft peaks form. Spoon cream into a piping bag. Pipe the cream in each brandy snap and decorate with raspberries.

