

# Brandysnap Snaps and Baskets

## Ingredients

25g Butter  
25g Caster Sugar  
1 tbsp (50g) Golden Syrup  
25g Flour  
¼ tsp Ground ginger (in school)  
**(Or buy from school for 50p)**



## Method

1. Preheat the oven to 180°C.
2. Line a baking tray with parchment.
3. Melt the butter, sugar and syrup over a low heat.
4. Beat in the flour and the ginger.
5. Divide the mixture into 4, roll into balls and place on the lined baking tray about 10cm apart.
6. Flatten each ball into a 10cm round and bake for between 7 and 10 minutes until golden and bubbly.
7. Place 2 cups or ramekins upside down on your unit.
8. Take the biscuits out of the oven.
9. Quickly and carefully, remove 2 biscuits from the tray with a fish slice and lay over the upturned cups or ramekins.
10. Mould the biscuits into basket shapes and then leave them to cool and harden.
11. Serve filled with ice cream, or cream and fruit or mousse.
12. Take the other 2 biscuits and wrap them around the handle of a wooden spoon. Leave to cool. Serve filled with whipped cream.

Brandy snaps are great to serve as a side dish to mousses and trifles. Brandy baskets are a fabulous way to serve creamy desserts in an edible dish.