

Brandy Snap Mix

100g	Unsalted butter, softened
200g	Caster sugar
100g	Golden syrup
100g	Plain flour, sifted



Weighing scales
Large bowl
Electric mixer
Non-stick tray (or non-stick silicone mat)
Palette knife
Rolling pin / dariole mould
Airtight container



Mix all ingredients together in a bowl with an electric mixer for 4 mins or until smooth.
Refrigerate for 2-3 hours.

Preheat the oven to 180c. Make mix into walnut sized pieces for baskets, or smaller for petit fours. Press lightly onto a non-stick mat or tray, spacing them out so they don't merge when cooking.

Cook for about 7-8 mins until golden brown.

Remove from oven and leave to cool for 1 min. Carefully remove from tray and shape as desired using rolling pin for a tuile or a dariole mould for a basket.

Leave to cool and keep in airtight container.