

# ESB Monthly Bake - JULY

## 'Summer' Snaps



**A tasty alternative to a bought ice-cream cone, 'Summer' Snaps are perfect on their own with whipped cream and fresh fruit or with a scoop of your favourite ice-cream!**

### Ingredients and Equipment

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- 2 oz (55g) butter
- 2 oz (55g) demerara sugar
- 2 oz (55g) golden syrup
- 1 3/4 oz (50g) plain flour
- 1/2 tsp ground ginger
- 1/2 tsp fresh lemon juice
- To serve
- 300ml double cream, whipped
- 200g fresh raspberries or your choice of fresh fruit
- Or a tub of your favourite ice-cream

#### Equipment

- A large baking tray
- Greaseproof paper
- A small saucepan
- A wooden spoon, to stir with
- A wire rack
- And 2 wooden spoon to shape the snaps with oil
- A Sieve
- 2 teaspoons
- A table knife
- A Whisk and small bowl to whisk the cream

## How to make the bake

1. Preheat the oven to 180°C and line the tray with greaseproof paper. Pour a small amount of oil into your hand and run your hand up and down the wooden spoon handles to oil them, ready for moulding the snaps later and lay on top of the wire rack.
2. Put the butter, sugar and golden syrup into the small saucepan and stir before placing on a low heat. Melt all of the ingredients for 10 - 15 minutes until the butter has melted and you can't feel any granules of sugar on the bottom of the pan when you scrape it with a wooden spoon. Don't be tempted to turn up the heat as it makes it more likely the mixture will crystallize.
3. When the sugar has dissolved almost completely, take the pan off the heat and leave to cool for a couple of minutes. Then, sieve in the flour and ginger and stir with a wooden spoon. Finally, add the lemon juice and give it one final stir before beginning to put them on the tray.
4. Use a teaspoon to make 4 teaspoon-sized blobs on the tray in the four corners with as much space between them as you can. The snaps spread out a lot during baking so make sure there is enough space between them.
5. When the teaspoons of mixture are on the tray, put them in the oven for 8 - 10 minutes until they are very spread, lacey and look a deep golden brown. These are a bake you really want to watch as they have a tendency to burn very quickly so keep a close eye on them!
6. When they are all well spread and dark golden, take them out of the oven and leave to cool on the tray for 2 - 3 minutes. During the first seconds out of the oven, the snaps change from flat biscuits into a lacey pattern and start to set hard. This is the vital bit of the recipe as if you leave them too long, you won't be able to mould them so wait until they are just cool enough to touch, take one at a time and wrap one snap around the oiled wooden spoon handle like a cigar or tube. Try not to burn your hands as the sugar is very hot! When you have moulded all 4 around the wooden spoons, leave them for a couple of minutes while you put another batch in the oven, and then take them off the handles and leave to cool on a wire rack.
7. Repeat the process above to make 4 batches in total and leave to cool completely before serving or keeping crisp in an airtight container. Serve with whipped cream and fresh fruit or the ice-cream of your choice!