

Brandy Snaps with Coffee Liqueur Cream (Mini)

The Essential Appetizers Cookbook (1999)

Whitecap Books

Yield: 25 appetizers

2 ounces butter

2 tablespoons golden syrup

1/3 cup soft brown sugar

1/4 cup plain flour

1 1/2 teaspoons ground ginger

2 3/4 ounces dark chocolate, melted

COFFEE LIQUEUR CREAM

2/3 cup cream

1 tablespoon icing sugar, sifted

1 teaspoon instant coffee powder

1 tablespoon coffee liqueur

Preparation Time: 12 minutes

Cook Time: 20 minutes

Preheat the oven to 350 degrees. Line two baking trays with baking paper.

In a small pan, combine the butter, syrup and sugar. Stir over low heat until the butter has melted and the sugar has dissolved. Remove from the heat. Add the sifted flour and ginger. Using a wooden spoon, stir until well combined. Do not overheat.

Drop one level teaspoon of the mixture at a time onto the trays, about 5 inches apart. (Prepare only three or four biscuits at a time.) Use a palette knife to spread the mixture into three-inch rounds.

Bake for 6 minutes or until lightly browned. Leave on the trays for 30 seconds, then lift off the tray and wrap around the handle of a wooden spoon while still hot. If the biscuits harden on the trays, return to the oven to soften again, then roll. Set aside to cool. Repeat with the remaining mixture.

To make the coffee liqueur cream: In a small bowl, combine the cream, icing sugar, coffee powder and coffee liqueur. Stir until just combined. Cover with plastic wrap and refrigerate for one hour.

Using electric beaters, beat until the mixture is thick and forms stiff peak. Fill the biscuits. (You can spoon the cream into a small paper icing bag, seal the open end and snip off the tip. Then pipe into the snaps.)

Pipe or drizzle with melted chocolate before serving.

(Store in an airtight container for up to two days, or freeze the snaps for up to one month without filling.)

Per Serving (excluding unknown items): 888 Calories; 86g Fat (88.1% calories from fat); 5g Protein; 21g Carbohydrate; trace Dietary Fiber; 262mg Cholesterol; 530mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 17 Fat; 1/2 Other Carbohydrates.

Appetizers, Desserts

Per Serving Nutritional Analysis

Calories (kcal):	888	Vitamin B6 (mg):	.1mg
% Calories from Fat:	88.1%	Vitamin B12 (mcg):	.4mcg
% Calories from Carbohydrates:	9.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.2%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	86g	Folacin (mcg):	6mcg
Saturated Fat (g):	53g	Niacin (mg):	1mg
Monounsaturated Fat (g):	25g	Caffeine (mg):	57mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	54
Cholesterol (mg):	262mg	% Refused:	0.0%
Carbohydrate (g):	21g		
Dietary Fiber (g):	trace		
Protein (g):	5g		
Sodium (mg):	530mg		
Potassium (mg):	301mg		
Calcium (mg):	162mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	3224IU		
Vitamin A (r.e.):	795 1/2RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	17
Other Carbohydrates:	1/2

Nutrition Facts

Amount Per Serving

Calories 888 **Calories from Fat:** 782

% Daily Values*

Total Fat 86g	132%
Saturated Fat 53g	266%
Cholesterol 262mg	87%
Sodium 530mg	22%
Total Carbohydrates 21g	7%
Dietary Fiber trace	1%
Protein 5g	

Vitamin A	64%
Vitamin C	2%

Calcium	16%
Iron	3%

** Percent Daily Values are based on a 2000 calorie diet.*