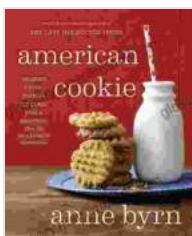


# The Snaps Drops Jumbles Tea Cakes Bars Brownies That We Have Loved For

## A Sweet Trip Down Memory Lane

Picture this: it's a chilly afternoon, the sun's golden rays peek through the curtains, and the air is filled with the tantalizing aroma of something sweet. You know exactly what it is – the unmistakable scent of freshly baked snaps, drops, jumbles, tea cakes, bars, or brownies. These delectable treats have been a staple in our lives for generations, evoking fond memories of childhood and simpler times.

In this article, we embark on a nostalgic journey to revisit the beloved snaps, drops, jumbles, tea cakes, bars, and brownies that have sweetened our lives for so long. We'll delve into their origins, explore their variations, and share mouthwatering recipes that will transport you back to those cherished moments.



### **American Cookie: The Snaps, Drops, Jumbles, Tea Cakes, Bars & Brownies That We Have Loved for Generations: A Baking Book** by Anne Byrn

★★★★☆ 4.7 out of 5

Language	: English
File size	: 293093 KB
Text-to-Speech	: Enabled
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 323 pages
Screen Reader	: Supported



## Snaps: The Crisp and Crackly Delights



Snaps, also known as ginger nuts, are aptly named for the satisfying snap they make when broken. These round, flat biscuits are characterized by their crisp texture and spicy ginger flavor. Their origins can be traced back to the 18th century, and they have since become a beloved teatime treat. Traditionally made with a combination of flour, sugar, butter, and ginger, snaps are a simple yet delectable indulgence.

### Recipe for Snaps

## **Ingredients:**

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1/4 teaspoon salt

## **Instructions:**

1. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
3. Beat in the egg and vanilla extract.
4. In a separate bowl, whisk together the flour, baking soda, ginger, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Roll out the dough on a lightly floured surface to a thickness of 1/4 inch (6mm).
7. Use a cookie cutter to cut out the snaps. Place them on the prepared baking sheet.
8. Bake for 10-12 minutes, or until the snaps are golden brown and set.
9. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

## Drops: The Chewy and Fruity Treats



Drops, with their vibrant hues and fruity flavors, are a childhood favorite.

Drops, also known as boiled sweets, are chewy, sugary confections that come in a mesmerizing array of colors and flavors. Their history dates back to the 17th century, when they were first made by boiling sugar with water and flavorings. Today, drops are enjoyed by people of all ages, from

children who delight in their vibrant hues to adults who appreciate their nostalgic charm.

## **Recipe for Drops**

### **Ingredients:**

- 2 cups granulated sugar
- 1/2 cup water
- 1/4 cup light corn syrup
- 1/4 teaspoon food coloring (optional)
- 1/4 teaspoon flavoring (optional, such as lemon, orange, or strawberry)

### **Instructions:**

1. Line a baking sheet with parchment paper.
2. In a heavy saucepan, combine the sugar, water, and corn syrup.
3. Bring to a boil over medium heat, stirring constantly.
4. Continue to boil without stirring until the mixture reaches the hard crack stage (300°F on a candy thermometer).
5. Remove from heat and stir in the food coloring and flavoring, if desired.
6. Pour the mixture onto the prepared baking sheet and let cool completely.
7. Break into small pieces and enjoy.

## **Jumbles: The Intricately Shaped Treats**



Jumbles are twisted, knotted, or looped biscuits that are known for their delicate texture and intricate designs. They originated in the 16th century and were a popular treat among the upper classes. Jumbles are typically made with a combination of flour, sugar, butter, and eggs, and they can be flavored with spices, nuts, or dried fruit.

### **Recipe for Jumbles**

#### **Ingredients:**

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour

- 1 teaspoon baking powder
- 1/4 teaspoon salt

### **Instructions:**

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Beat in the egg and vanilla extract.
4. In a separate bowl, whisk together the flour, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
6. Spoon the dough into a piping bag fitted with a large star tip.
7. Pipe the dough into desired shapes onto the prepared baking sheet.
8. Bake for 10-12 minutes, or until the jumbles are golden brown.
9. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.
10. Dust with powdered sugar before serving.

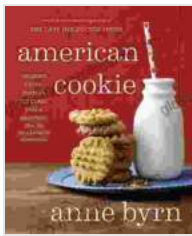
### **Tea Cakes: The Soft and Buttery Treats**



Soft, buttery, and perfect for a leisurely afternoon tea.

Tea cakes are soft, buttery biscuits that are typically served with afternoon tea. They are characterized by their crumbly texture and delicate flavor. Tea cakes originated





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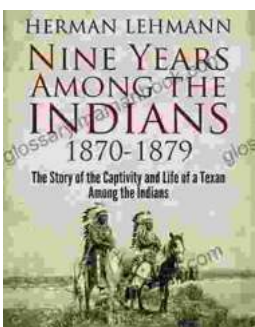
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