

Anzac Biscuits

A group of women during World War 1 decided to make biscuits to send to the soldiers that would provide nutrition and keep for a long time. They were originally called Soldiers biscuits but after Gallipoli the name was changed to Anzac biscuits.

Anzac Biscuits are still a favourite treat amongst Australians today and are very easy to make.

Recipe for Anzac Biscuits.

1 cup rolled oats
1 cup plain flour
1 cup sugar
 $\frac{3}{4}$ cup coconut
125g (4oz) butter
2 tablespoons golden syrup
 $\frac{1}{2}$ teaspoon bicarbonate of soda
1 tablespoon boiling water

- 1) Combine oats, sifted flour, sugar and coconut.
- 2) Combine butter and golden syrup, stir over gentle heat in a small saucepan until melted.
- 3) Mix bicarbonate of soda with boiling water in a teacup. Add to melted butter mixture. Pour into dry ingredients and stir.
- 4) Place tablespoonfuls of mixture on oven trays (for easy cleanup place a piece of baking paper on the tray)
- 5) Cook in a slow oven for 20 minutes. Makes about 35.
- 6) Try and stop your family eating them while they are still warm and soft. Once they are cool they will go harder and you can store them in a container.

