

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

¾ cup coconut

125g (4oz) butter

2 tablespoons golden syrup

½ 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.



Public Holidays and Special Occasions in Australia Calendar

Public holidays and special occasions calendar providing the date, day and month of Australia Day, Valentines Day, Easter, Anzac Day, Mothers Day, Fathers Day, AFL Grand Final Day, Melbourne Cup Day, Christmas day , Boxing Day and New Years Eve

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