

## Classic Anzac Biscuit Recipe

Anzac Biscuits are a true kiwi favourite (although both New Zealand and Australia claim to have invented them!). They are, like most old-style biscuits, made from basic ingredients and provide a fairly nutritious cookie that can keep well for weeks.

These biscuits were popular during both world wars, as women at home could send them overseas and know they would still be edible after weeks at sea. Soldiers would break them up into pieces to make porridge, or simply enjoy them with a cup of tea.

There are lots of different recipes available for Anzac Biscuits, many of which have evolved over time. The common ingredients which tie all of the recipes together are rolled oats, coconut, butter and golden syrup. Like most old-styled biscuits, Anzac Biscuits never have eggs, as these were in short supply during war times.

You will need:

- ? 50g Flour
- ? 75g Sugar
- ? 2/3 cup Coconut
- ? 2/3 cup Rolled Oats
- ? 50g Butter
- ? 1 tablespoon Golden Syrup
- ? ½ teaspoon Bicarbonate Soda
- ? 2 tablespoons Boiling Water

To make:

1. Mix all of your dry ingredients together.
2. Melt the butter and golden syrup together.
3. Dissolve the bicarbonate soda in boiling water, and mix into the butter and golden syrup.
4. Make a well in the centre of your dry ingredients, and mix in the wet mixture.
5. Place spoonfuls onto a greased tray and flatten with a fork.
6. Bake at 180°C for 15 – 20 minutes.

The biscuits will appear soft when they come out of the oven, but will harden up as they cool.