

ANZAC BISCUITS

Anzac biscuits are comfort food in Australia. They are delicious at anytime of the year, but make a special appearance on Australia Day and ANZAC Day. (Biscuits and cookies are the same thing, depending on where you live. 'Cookie' is an American term.)



Degree of difficulty: Low

You need:

- 1 cup of self-raising flour
- 1 cup of sugar (white)
- 1 cup of rolled oats
- 1 cup of desiccated coconut
- 125 gm of melted butter
- 2 tbsp of golden syrup
- 4 tbsp of boiling water
- 1 tsp of bi-carb soda
- Pre-heated oven at 180 degrees Celsius

Method:

Begin by mixing all of the dry ingredients (except for the bi carb soda) in a large bowl.

In a separate bowl mixing all of the wet ingredients, adding the bi-carb soda to this wet mixture last.

Combine the two mixtures to make the biscuit dough.

Use a large tablespoon to place the biscuit dough on a greased baking tray.

Bake for 10 minutes at 180 degrees Celsius or until golden brown.

Serving Suggestion: Enjoy with a nice cup of tea.

Leftover Potential: High, if kept in an air-tight container.

NOTE: Dough can be stored as a log in the freezer (prior to baking) and used to make these biscuits/cookies at any time.