

April - Anzac Day

Anzac Biscuits

Preheat oven 135 degrees

Ingredients

3/4 Cup sugar
1 Tablespoon of golden syrup
1 Stick of butter
1/2 Teaspoon baking soda
3/4 Cup coconut (flaked)
1 Cup rolled oats
3/4 Cup plain flour
2 Tablespoons boiling water

Method

- * In saucepan place butter, golden syrup, soda, sugar and mix with boiled water.
- * Slowly bring to boil, remove and add dry ingredients. Mix well.
- * Grease baking tray well.
- * Place spoonful's of mixture about 5cm apart on baking tray.
- * Cook for 25minutes.

Note from Tania

Anzac Biscuits have been around since World War 1. These Aussie favourites were sent by wives and women's groups to soldiers abroad because the ingredients do not spoil easily. I bet when those brave men and women who served so gallantly to keep our country free took a bite into the biscuit, it would have filled their hearts with a taste of home.

These little fellows are easy to make and are loved and enjoyed by my whole family.

Lest We Forget...

TK x