



# ANZAC biscuits

makes 24 large biscuits

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## INGREDIENTS

- 90g rolled oats (not the quick cooking oats)
- 50g shredded coconut
- 150g plain flour
- 165g brown sugar
- 125g unsalted butter
- 45g honey
- 1 tablespoon boiling water
- ½ teaspoons bicarbonate soda
- 1 teaspoon vanilla extract
- a pinch of salt

## EQUIPMENT

- baking trays
- baking paper
- measuring spoons
- tablespoon
- large bowl
- kitchen scales
- oven mitts
- small saucepan
- wooden spoon

**MAKE SURE you GET AN adult to HELP WHEN USING HOT OVENS!!!**

## METHOD

This recipe makes large, round biscuits with a soft chewy texture. If you like your biscuits crisper cook them a little longer.

These biscuits will keep for up to a week stored in an airtight container.

1. Preheat fan-forced oven to 140°C.
2. Line baking trays with baking paper. You will need several trays and it is necessary to cook the biscuits in batches, depending on the size of your oven.
3. Put the butter and honey and vanilla extract into a small saucepan and warm over gentle heat until melted.
4. Meanwhile measure the oats, coconut and sugar into a large bowl. Sift in the flour and salt.
5. Add the boiling water and bicarbonate of soda to the saucepan of warm melted butter and honey and stir.
6. Pour the saucepan of honey and butter mixture into the large bowl of oat mixture. Stir until thoroughly combined.
7. Place a tablespoon of the biscuit mixture onto prepared trays and flatten slightly with your fingers. Repeat until all mixture is used up allowing about 25mm gap between each biscuit as they spread quite a lot.
8. Bake for 10 minutes and turn tray around to cook evenly. Bake for a further 5 minutes or until golden brown.
9. Leave to cool and firm up on the trays then transfer to wire racks to cool completely.



These biscuits were made by Australian and New Zealand women for the **Australian and New Zealand Army Corps - ANZAC** soldiers during World War I -1914. They were originally called "Soldiers' Biscuits" then renamed "ANZAC Biscuits" after the Gallipoli landing. The recipe was created to ensure the biscuits would keep well during naval transportation to loved ones who were fighting overseas.

## FROM THE MARKET

- Butter — B.-d. Farm Paris Creek
- Honey — Do Bee Honey

**Breville**