

# Anzac Biscuit Recipe

Previously known as the Anzac wafer or Anzac tile, the Anzac biscuit we know and love today is a far cry from what the ANZACs ate over 100 years ago. The Anzac biscuit was originally intended as a bread substitute for soldiers fighting in inhospitable conditions. The biscuit was made to have a long shelf life, meaning it was notoriously hard; in fact they often adopted the affectionate nickname of the 'bullet-proof' biscuit!

## Ingredients:

1 cup of traditional rolled oats  
1 cup plain flour  
1 cup castor sugar  
 $\frac{3}{4}$  cup of desiccated coconut  
125g melted butter  
1 tablespoon of golden syrup  
2 tablespoons of boiling water  
1 teaspoon of bicarbonate soda

## Directions:

1. Combine a cup of traditional rolled oats, a cup of plain flour, a cup of castor sugar and a  $\frac{3}{4}$  of a cup of desiccated coconut in a bowl.
2. Melt 125g of butter over a low heat (or in a microwave).
3. Add the melted butter and golden syrup to the bowl of dry ingredients.
4. Mix 2 tablespoons of boiling water with the teaspoon of bicarbonate soda and add to the mixture.
5. Stir until all ingredients are combined.
6. Form the mixture into balls on a greased oven tray.
7. Bake at 150°C (Fan forced) for 15 minutes or until golden brown.
8. Loosen biscuits and allow to cool before eating them.
9. Enjoy!