



ANZAC Day



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Websites

www.anzac.govt.nz

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ANZAC Biscuits

This is a basic recipe for Anzac Biscuits. Various things may be added to the mixture for variety: dried fruit, nuts, or spices such as ginger.

Melt 115g butter and 1.5 tablespoons of golden syrup. Add 1 teaspoon of baking soda dissolved in 2 tablespoons of boiling water. Mix in: 1 cup of rolled oats, 1 cup of flour, 1 cup of coconut, ½ cup of sugar. Drop tablespoons of the mixture onto baking paper, and bake until a pale golden colour (about 15 minutes) at 180°C.

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