

Anzac Biscuits

This recipe was shared by our chef **Natasha** from the kitchen at **Guardian Altona North**.

Fantastic sweet treat that is super easy to make!

The ingredients in ANZAC biscuits were a good combination for our men and women serving during WW1 as they lasted quite a while. These biscuits will last a couple of weeks in an airtight container at your house too.

Ingredients

- 2 cups of rolled oats
- 1 cup of plain flour
- 1/2 cup sugar - caster sugar works best
- 125 grams butter or Nuttelex
- 1 tablespoon golden syrup
- 1 teaspoon bicarbonate soda
- 2 tablespoons water



Method

1. Preheat the oven to 160°C and line a tray with baking paper.
2. In a large bowl combine the rolled oats, flour and sugar.
3. In a saucepan, melt the butter and golden syrup. Mix together the bicarbonate soda and water. Add to butter mixture.
4. Pour butter mixture onto dry ingredients and mix until combined.
5. Roll mixture into small balls (walnut size or 10 cent) place onto tray with a 2-3cm distance in between each dough ball.
6. Place in oven for 15-20 minutes until golden brown.
7. Move onto cooling rack while still warm using a spatular, this will get them nice and crispy!
8. Enjoy 😊
9. Store in airtight container to maintain fresh cookies.

Considerations

Vegetarian/vegan: Omit butter, use Nuttelex or dairy free spread

Dairy Free: Omit butter, use Nuttelex or Dairy free spread

