

## Easy to Make ANZAC Biscuits



Anzac Day is commemorated on 25th April every year by people from Australia and New Zealand. It is a day to remember those who fought as part of the Australian and New Zealand Army Corps (ANZAC) at Gallipoli in Turkey during World War I. ANZAC biscuits were made to send out to the troops.

This version of the recipe is given mainly in cups for ease of measuring by young children. You can buy a standard US cup from most UK supermarkets with a kitchen equipment section.

- 1) Ask an adult to preheat your oven to 180°C (electric), 160°C (fan assisted) or gas mark 4.
- 2) Put the following ingredients into a bowl:
  - 1 cup of demerara sugar (you can use caster sugar instead if desired)
  - 1 cup of self raising flour
  - 1 cup of rolled oats
  - 1/2 cup of dessicated coconut
- 3) Measure 125g of unsalted butter or margarine into a saucepan.
- 4) Add two tablespoons of golden syrup. (If using golden syrup from a 'squirty' pot, this is about three good squeezes.)
- 5) With an adult's help, melt the butter and golden syrup over a low heat. Gently stir with a wooden spoon until all the butter and syrup has melted.
- 6) Pour the melted ingredients into your bowl of dry ingredients. Mix thoroughly with a spoon.
- 7) Put spoonfuls of the mixture onto two greased baking trays. The mixture should make approximately 12 large biscuits. Leave plenty of room between each scoop of mix as it will spread in the oven.
- 8) Cook for 8-12 minutes.
- 9) Transfer the biscuits to a wire wrack to cool.

