

Liz's Anzac Biscuit Recipe

I once made these biscuits as a Petit Four for a 'Food and Fibre' dinner hosted by Restaurant II. They were to be served with coffee alongside David's Almond Rocheres.

The dinner was held at Blackall in Queensland's Central West. It wasn't certain that the couverture that bound the Rocheres together would last the dusty twelve hour drive out west. However we knew the trusty Anzacs would!

I think the basic recipe came straight out of Edmonds "Sure to Rise" Cookery Book but we added macadamias and tweaked it a little for that Queensland touch.

Ingredients

1 ½ cups plain flour
1 cup sugar
1 cup shredded coconut
2 cups rolled oats
1 cup of macadamia pieces
150 g butter
90 ml golden syrup
100 ml water
2 tsp baking soda

Instructions

Combine plain flour, sugar, coconut, oats and macadamia pieces in a large bowl.

In a medium saucepan melt the butter, golden syrup with water.

Once syrup begins to boil, remove the saucepan from the heat. Have saucepan over the large bowl of dry ingredients. Add your baking soda (this will make the mixture foam).

Give it a quick stir and add to the dry ingredients and mix. This comes together as a dough.

Place walnut size pieces of the dough on a lined biscuit tray then press down with the back of a fork to flatten. Space biscuits to allow mixture to spread.

Bake at 180 degrees Celsius for 15 minutes.