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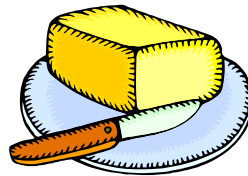
Class: _____

Easy, Chewy Anzac Biscuits!

During World War I, Anzac biscuits were baked by anxious wives and mothers, packed in food parcels, and sent to Australian soldiers in the trenches. The aim was to make biscuits that were nutritious and that would survive the long sea journey to Gallipoli and the Western Front. Use this easy recipe to make a batch with your class! Makes approximately 24.

Ingredients

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup desiccated coconut
- $\frac{3}{4}$ cup brown sugar
- 125g butter
- 2 tbsp golden syrup
- 1 tsp bicarbonate of soda



Method

1. Preheat the oven to 160°C. Line two baking trays with non-stick baking paper.
2. Sift the flour into a large bowl. Stir in the oats, coconut and brown sugar.
3. Put the butter, golden syrup and two tablespoons of water in a small saucepan. Stir over a medium heat until melted and combined. Stir in the bicarbonate of soda.
4. Pour the butter mixture into the flour mixture and stir until combined.
5. Roll level tablespoons of mixture into balls. Place on the trays about 5 cm apart.
6. Press with a fork to flatten slightly. Bake for 10 minutes or until golden brown.
7. Set aside on the trays for 5 minutes, then transfer to a wire rack to cool.

