



ANZAC Biscuits

Who doesn't love an Anzac Biscuit? Especially around Anzac Day when they represent that spirit of the Anzacs and of those who have fought in later wars to defend us and the freedom we now have. Definitely an Aussie treasure and part of our culinary history.

From the CWA of Victoria's *Biscuits Galore* cookbook.

Ingredients

125gm butter	1 cup Self Raising Flour
2 tbsp boiling water	1 cup sugar
1 teasp bicarbonate soda	1 cup rolled oats
1 tbsp golden syrup	

Method

Boil together the butter, water and golden syrup, then add the bicarb soda. In a bowl mix the flour, sugar and rolled oats, then add the butter mixture and mix well. Place spoonfuls onto a greased tray, allowing room for spreading and bake in a moderate oven approx. 10-15 minutes until golden brown.

Hint

Use Rolled Oats, not One Minute Oats.

Start by cooking for only 9 minutes and check as all ovens are different. Better to check than burn them.

Cool on the tray for a few minutes to harden up before lifting onto a wire rack to cool.