

ANZAC biscuits

Prep time: 20 mins

Cooking time: About 6 – 7 minutes a batch

Makes: 45

1 cup plain flour
½ tsp cinnamon
½ tsp nutmeg
1 tsp ground ginger
1½ cups rolled oats
1 cup desiccated coconut
1 cup white sugar
1 tbsp golden syrup
2 tbsp boiling water
1 tsp bicarb soda
160g butter, melted

To make these delicious Newcastle Museum ANZAC biscuits, follow these simple instructions:

1. Preheat your oven to 180 degrees
2. Lightly grease two large baking trays
3. Sift the flour, cinnamon, nutmeg and ginger into your mixing bowl
4. Add oats, coconut and sugar. Make a well in the centre.
5. Combine golden syrup, boiling water and bicarb in a bowl and stir until combined. Pour this into the well in your dry ingredients along with the melted butter. Mix well together.
6. Take heaped teaspoons of the mixture and roll into balls. Place them on your greased tray and flatten with a spoon.
7. Bake until lightly golden.
8. Cool on trays till they are firm.
9. Enjoy!