

Mission: Bake ANZAC biscuits



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

Prep time: 20 mins

Cooking time: 6 – 7 minutes
each batch

Makes: 45 biscuits

More:

- + Find out what the letters ANZAC stand for
- + Talk to your family or friends about who they remember this ANZAC Day

+ *Did you know?* During WWI there were food shortages, that meant eggs weren't often available, so butter, golden syrup and baking soda were used instead. This made ANZAC biscuits tough to eat, but meant they could last a really long time!

Make:

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. Put this into the well in your dry ingredients with the melted butter. Mix well.
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!

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