

Anzac Biscuits

Ingredients:

- 1 cupful self-raising flour (approx 5ozs)
- 1 cupful desiccated coconut
- 4 ozs butter or margarine
- 2 tablespoons golden syrup
- 1 teaspoon Bicarbonate of Soda
- 1 cupful brown sugar
- 1 cupful Quaker Oats
- 1 tablespoon hot water

Method:

1. Mix together all the dry ingredients except Bicarbonate of Soda.
2. Warm syrup and butter do not make hot, merely melt.
3. Pour hot water on Bicarbonate of Soda and mix all the ingredients together.
4. Roll into balls. Place on greased tin well apart to allow to spread.
5. Bake for about 15 minutes in a moderate oven say 175c.

*This recipe has been Tried & Tested by Jane Stone. It was given to her by her late friend Ruth some 45 years ago. She lived in Ockbrook, Derbyshire and was a member of Ockbrook WI where she learnt lacemaking. Two photos were sent by Baslow President, Judith Barton following an Easter cookery session with her 92-year-old mother and five-year-old granddaughter. What a great pic!
Credits: The Anzac Day photo - Vectezzy. New Zealand flag - Clipart Library*

We are celebrating Anzac Day virtually with our Link WI, Hukanui-Hamua in New Zealand on 25 April 2021.

