

# Anzac biscuit recipes

The popular Anzac biscuit is a traditional, eggless sweet biscuit. Early recipes did not include coconut.

The following recipe (without coconut) was published in *The Capricornian* (Rockhampton, Queensland) on Saturday, 14th August 1926.

## Ingredients

- 2 cups rolled oats
- 1/2 cup sugar
- 1 cup plain flour
- 1/2 cup melted butter
- 1 tbs golden syrup
- 2 tbs boiling water
- 1 tsp bicarbonate soda (add a little more water if mixture is too dry)

## Method

1. Combine dry ingredients.
2. Mix golden syrup, boiling water and bicarbonate of soda until they froth. Add melted butter.
3. Combine butter mixture and dry ingredients.
4. Drop teaspoons of mixture onto floured tray, allowing room for spreading.
5. Bake in a slow oven.

The Country Women's Association of New South Wales *Calendar of Cake and Afternoon Tea Delicacies: a recipe for each day of the year* (Sydney: The Association, 1933) included two recipes for Anzac biscuits, one without coconut and the following version which included coconut.

## Anzac biscuits, No 2

### Ingredients:

- 1 cup each of rolled oats, sugar and coconut
- 1 tablespoon syrup
- 3/4 cup flour
- 2 tablespoons butter
- 1 teaspoon bicarbonate of soda (dissolved in 2 tablespoons boiling water)

## Method

1. Melt butter.
2. Add syrup to dissolved soda and water. Combine with melted butter.
3. Mix dry ingredients and stir in liquid.
4. Place small balls on oiled buttered tray and bake in moderate oven.
5. Lift out carefully with a knife as they are soft till cold.