



#MBFATHOME

ANZAC Biscuits

The Museum of the Bataille of Fromelles shares activities you can make with kids. During the lockdown, our public outreach officers developed creative Do-It-Yourself to keep you and your family busy

Let us begin with a little bit of history

These biscuits are very-well known in Australia and New Zealand as they are named after the Australian and New Zealand Army Corps. They are often prepared for the ANZAC Day commemorations on April 25, which is a day of remembrance for Australian and New Zealand victims of all conflicts. They are nourishing and can be stored for a long time.

Method

The ingredients (for 25 biscuits) :

- 140g butter
- 1/2 cup sugar
- 1 cup flour
- 1/2 cup rolled oats
- 1/2 cup dessicated coconut
- 1 teaspoon bicarbonate of soda
- 2 tablespoons water
- 2 tablespoons Golden Syrup



- Preheat oven at 180°C
- Make the butter melt with water and Golden syrup
- In a bowl, combine oats, coconut, baking powder and sugar
- Stir butter mixture into oat mixture
- Roll mixture into balls and place on tray. Then flatten.
- Bake for 10-12min. They should be golden and still a little bit soft.

Bon appétit !