

Elizabeth's ANZAC Biscuits

Description

This Australian biscuit represents an endearing tradition. These cookies, which are excellent keepers, were shipped by families to Australian and New Zealand servicemen overseas. According to custom, many families also included a eucalyptus branch in the package to bring the scent of home to those so far away.

Summary

Yield: 36

Source: Gregory Wright

Prep Time: 1 hour

Ingredients

- 2 cups all purpose flour
- 2 cups rolled oats
- 2 cups sugar
- 1 cup dried coconut
- 1 cup unsalted butter (2 sticks)
- 2 tbsps lyle's golden syrup
- 3 tsp baking soda
- 1/4 cup boiling water

Instructions

Preheat oven to 350° F. Line baking sheets with parchment paper, and set aside. In a large bowl, combine flour, oats, sugar, and coconut. Set aside.

In a small saucepan over medium heat, melt butter with syrup. Dissolve baking soda in boiling water, and add to butter mixture. Stir to combine. Use care, as it may spatter.

Add butter mixture to dry ingredients, and stir to combine. Drop by teaspoonsfull onto prepared baking sheets.

Bake until golden brown, about 15 minutes. Cool on a wire rack.

Elizabeth's ANZAC Biscuits

