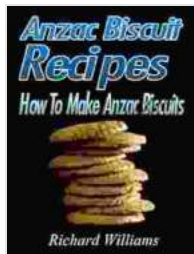


Anzac Biscuit Recipes: How to Make Anzac Biscuits from Scratch

Anzac biscuits are a popular Australian and New Zealand biscuit that is often enjoyed as a snack or dessert. They are made with rolled oats, flour, sugar, butter, golden syrup, and baking soda. Anzac biscuits are a great source of energy and are a good source of dietary fiber. They are also a good source of vitamins and minerals, including iron, zinc, and magnesium.



Anzac Biscuit Recipes, How To Make Anzac Biscuits

★★★★★ 5 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
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The origin of Anzac biscuits dates back to World War I. The biscuits were first baked by Australian and New Zealand women for their soldiers who were fighting in the war. The biscuits were a popular way to send a little bit of home to the soldiers and were often included in care packages.

Anzac biscuits are a relatively simple biscuit to make. They can be made with just a few basic ingredients and do not require any special equipment.

The biscuits are typically baked in a moderate oven for about 15-20 minutes.

There are many different variations of Anzac biscuit recipes. Some recipes call for the addition of chocolate chips, nuts, or dried fruit. Other recipes use different types of flour, such as whole wheat flour or gluten-free flour.

No matter what recipe you choose, Anzac biscuits are a delicious and nutritious snack or dessert. They are a great way to celebrate Australian and New Zealand culture and are a reminder of the sacrifices made by our soldiers during World War I.

Ingredients

* 1 cup rolled oats * 1 cup plain flour * 1/2 cup caster sugar * 1/2 cup butter, softened * 1/4 cup golden syrup * 1 teaspoon baking soda * 1/2 cup boiling water

Instructions

1. Preheat oven to 180°C (160°C fan-forced). Line a baking tray with baking paper. 2. In a large bowl, combine the rolled oats, flour, sugar, butter, golden syrup, and baking soda. 3. Pour the boiling water over the mixture and stir until combined. 4. Drop rounded tablespoons of the mixture onto the prepared baking tray, spacing them about 5cm apart. 5. Bake for 15-20 minutes, or until golden brown. 6. Allow the biscuits to cool on the baking tray for a few minutes before transferring to a wire rack to cool completely.

Tips

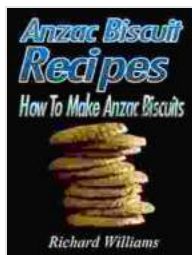
* For a chewier biscuit, use less boiling water. * For a crispier biscuit, use more boiling water. * If you don't have golden syrup, you can use honey or maple syrup instead. * You can add chocolate chips, nuts, or dried fruit to the biscuit mixture. * Anzac biscuits can be stored in an airtight container at room temperature for up to 3 days.

Variations

* **Chocolate Chip Anzac Biscuits:** Add 1/2 cup of chocolate chips to the biscuit mixture. * **Nutty Anzac Biscuits:** Add 1/2 cup of chopped nuts to the biscuit mixture. * **Dried Fruit Anzac Biscuits:** Add 1/2 cup of dried fruit, such as raisins, sultanas, or cranberries, to the biscuit mixture. * **Whole Wheat Anzac Biscuits:** Use whole wheat flour instead of plain flour. * **Gluten-Free Anzac Biscuits:** Use gluten-free flour instead of plain flour.

Anzac biscuits are a delicious and nutritious snack or dessert that are easy to make. They are a great way to celebrate Australian and New Zealand culture and are a reminder of the sacrifices made by our soldiers during World War I.

So next time you're looking for a tasty treat, give Anzac biscuits a try. You won't be disappointed!



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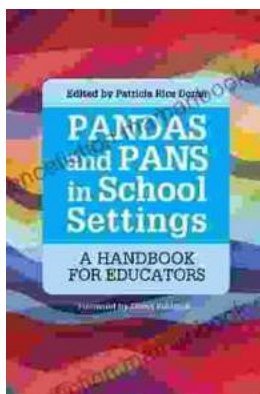
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