

SEE IN THE DARK ANZAC BISCUITS

Anzac Biscuits were named after the Australia and New Zealand Army Corps or ANZACS as they were known in World War One. They were a popular item for wives and patriotic woman's groups to send to troops for they didn't spoil on the long sea journey to troops serving abroad.

This recipe has been given a World War Two twist with the addition of carrots, and some extra depth with rosemary and poppy seeds.

EQUIPMENT

- Scales
- Knife
- Grater
- Measuring cups
- Measuring spoons
- Large saucepan
- Wooden spoon
- Metal spoon
- Baking trays
- Baking paper
- Chopping board

INGREDIENTS

- 250 grams butter
- 3/4 cup golden syrup
- 1 1/2 cups sugar
- 1 teaspoon baking soda
- 1/4 cup warm water
- 2 cups rolled oats
- 2 cups desiccated coconut
- 2 cups flour
- 1 large carrot, grated
- 1 table spoon poppy seeds
- 1 tablespoon rosemary leaves

HOW TO MAKE IT

- 1) Preheat the oven to 180c
- 2) Chop the rosemary and grate carrot.
- 3) Melt the butter, golden syrup and sugar in a large saucepan until sugar the has dissolved.
- 4) Stir in the water with the wooden spoon, then mix in all of the other ingredients until combined.
- 5) Using 2 metal spoons, drop spoonfuls of batter onto the lined baking tray and flatten each biscuit (1cm or less so they cook evenly).
- 6) Bake for 20-25minutes until golden.