Adraki Anzac Biscuits

Recipe by: Aussie

Saved by 1 cook(s)
Easy

Ready in 25 mins

Photo by: AUSSIELUM1

Traditional Australian biscuit recipe with coconut and ginger. Originally, these delicious bites were lovingly baked and sent in care packages to soldiers at war.

Ingredients
Serves: 12

1/2 tablespoon bicarbonate of Soda
2 tablespoons boiling water
1 tablespoon Golden Syrup/ honey
125g butter
250g porridge oats
250g plain Flour
250g soft brown sugar
250g dessicated coconut
2 teaspoons ground ginger (or 1 tsp of freshly minced ginger)

Preparation method
Prep: 10 mins | Cook: 15 mins

1. Preheat oven to 180 degrees C. Grease 2 large baking trays.
2. In a small cup. Dissolve bicarbonate of soda in boiling water.

3. Melt butter & honey in saucepan on low heat; add dissolved bicarbonate.

4. Combine dry ingredients in a large bowl, make a well in centre. Pour melted butter mixture into the well, stir to combine. Do not stir too much or mixture may become gluey.

5. Place rounded, slightly flattened spoonfuls on the greased trays.

6. Bake for 10-15 minutes or until golden brown.

7. Cool on a wire rack slightly before serving.