

ANZAC classics from Annabel Langbein

Anzac Biscuits

Ingredients

- 1 cup wholegrain rolled oats
- 1 cup flour
- 1 cup thread coconut
- 1 cup soft brown sugar
- ¼ cup golden syrup
- 125g butter
- 2 tbsp boiling water
- ½ tsp baking soda



Directions

- 1) Preheat oven to 160°C fanbake and line 2 oven trays with baking paper.
- 2) Combine rolled oats, flour, coconut and sugar in a large bowl. Heat together butter, golden syrup and water until butter melts. Stir in baking soda, then mix into dry ingredients until well combined.
- 3) Roll mixture into balls slightly smaller than a golf ball and place on trays, allowing room for spreading. For crunchy biscuits with a chewy centre, lightly flatten with a fork and bake for 20-25 minutes. For chunky, super-hard biscuits, bake for 30-35 minutes. For very crunchy thin biscuits, press very flat and bake for 15 minutes. Allow to cool on the trays (they will harden on cooling).

Anzac Crackers

Ingredients

- 1 cup plain flour
- ¼ cup wholemeal flour
- ½ tsp baking powder
- 3 tbsp poppy seeds
- 1 tsp salt
- ¼ cup extra virgin olive oil
- ½ cup water
- extra virgin olive oil and flaky sea salt, to sprinkle



Directions

- 1) Preheat oven to 160°C fanbake and line an oven tray with baking paper for easy clean-up.
- 2) Combine the flours, baking powder, poppy seeds, rosemary and salt in a large bowl. Combine the oil and water, add to dry ingredients and mix to form a soft, pliable dough.
- 3) Divide into 2 pieces, roll out on a lightly floured board to about 3mm thick and cut into crackers about 6cm x 4cm.
- 4) Transfer to prepared tray, brush lightly with extra olive oil and sprinkle lightly with salt. Bake until crisp and pale golden (20-25 minutes). Allow cooling fully before storing in an airtight container for up to 2 days.

[View more recipes on our directory at www.nukuora.org.nz](http://www.nukuora.org.nz)

Rongoā Kākāriki
GREEN
PRESCRIPTION

NukuOra
An active Wellington region