Pete's Fun Aussie Recipes for Kids

Pete's Traditional Anzac Biscuits

Crunchy, chewy Aussie classics!



Shopping List

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup caster sugar
- 3/4 cup desiccated coconut
- 125g butter
- 2 tbsp boiling water
- 1 tbsp golden syrup
- 1/2 tsp bicarbonate of soda

Golden Syrup Buttercream

- 100g butter, softened
- 1 1/4 cups icing sugar mixture
- 1 1/2 tbsp golden syrup

Recipe Card - What To Do

1. Ask your grown-up to preheat the oven to 180C (160C fan) and line 2 baking trays.
2. Sift flour into a bowl. Add oats, sugar and coconut and stir to combine.
3. In a saucepan, melt butter, water and golden syrup. Stir in bicarbonate of soda.
4. Add the butter mixture to the dry ingredients and mix well.
5. Roll into small balls, place on trays and flatten slightly.
6. Bake for 12 to 14 minutes until golden. Cool on a rack.
7. Beat butter, icing sugar and golden syrup to make the buttercream.
8. Sandwich the biscuits together with buttercream and serve.

Learn with Pete

Anzac biscuits are a famous Australian treat linked to the Australian and New Zealand Army Corps. They became a much-loved part of Australian baking history.



Pete's Tip:
Flatten your biscuit balls gently for even baking.

Ask your grown-up to help!

Allergy Warning:
Contains gluten, oats, coconut and milk. May contain soy.

Have fun baking with Pete!