

QUEENSLAND PARLIAMENT RECIPE



Anzac Biscuits

MAKES 25

INGREDIENTS

- Rolled Oats - 180g
- Plain Flour - 150g
- Caster Sugar - 150g
- Desiccated Coconut - 60g
- Golden Syrup - 110g
- Unsalted Butter - 130g
- Baking Soda - 1 Tsp
- Hot Water - 2 Tbp

METHOD

Preheat the oven to 160°C.

Add the oats, flour, sugar and coconut to a bowl and mix to combine.

Place the golden syrup and butter in a saucepan over low heat and cook, stirring, until melted. Combine the baking soda with the water and add to the butter mixture. Pour into the oat mixture and mix well to combine.

Place 25 scoops of the mixture onto baking trays lined with non-stick baking paper and flatten to 7cm rounds, allowing room to spread.

Bake for 8–10 minutes or until deep golden.

Allow to cool on baking trays for 5 minutes before transferring to wire racks to cool completely.

Queensland Parliament commemorates the anniversary of the first significant military engagement involving Australian and New Zealand forces during the First World War. Lest we forget.

In tribute, we solemnly acknowledge the service of the 38 Queensland Parliament Members who served in WWI. Their enduring legacy is enshrined on the War Service Honour Board at Parliament House.

ANZAC Day stands as a poignant reminder to honour all Australians who have served, as well as those who have made the ultimate sacrifice in wars and peacekeeping efforts.

This year, as a mark of respect and support for veterans and their families, we are offering Anzac Biscuits to Members and staff, with a donation being made to Legacy. This small gesture honours the spirit of resilience and community that defines the Anzac legacy.