



Anzac Biscuit Apple and Berry Crumble

Serves 4

Freshly baked Anzac biscuits are delicious, as is homemade apple and berry crumble! So to commemorate this year's Anzac Day, we thought we would combine both to create a delicious dessert that can be shared with family and friends!

TASTE OF ANZAC FACT

It is hard to believe that this famous and much-loved biscuit was created to help feed Australian and New Zealand soldiers fighting together as the legendary ANZACs in the 1915 World War I Gallipoli Campaign.

Anzac biscuits were made by mothers, wives, and girlfriends as a long shelf life, high energy supplement for bread. The biscuits had to 'keep fresh' for months of unrefrigerated travel by ship from Australia and New Zealand to Turkey.

INGREDIENTS

- 100gm Rolled Oats
- 150gm Plain Flour
- 210gm Caster Sugar
- 100gm Desiccated Coconut
- 2 tbsp Boiling Water
- 1 tsp Bicarbonate of Soda
- 125gm Unsalted Butter
- 25ml Golden Syrup
- 840gm Tinned Apples
- 500gm Frozen Mixed Berries - thaw and drain.
- 5ml Vanilla Essence
- 100gm Icing Mixture

METHOD

1. Pre-heat an oven to a low to moderate temperature - 140°C.
2. In a mixing bowl, add the oats, flour, sugar, and desiccated coconut, then mix to combine and set to one side.
3. In a second mixing bowl, add the boiling water and bicarbonate of soda, mix until the bicarbonate of soda has completely dissolved in the water, then set to one side.
4. Over a moderate heat, in a saucepan, add the butter and golden syrup, stir regularly until the butter has melted and completely combined with the golden syrup.
5. Add the bicarbonate of soda mixture to the butter and golden syrup mixture, stir until they are combined, then remove the saucepan from the heat.
6. Add the butter and golden syrup mixture to the flour mixture, then mix until they are combined and set to one side.
7. In another mixing bowl, add the apples, mixed berries, vanilla essence and icing mixture. Gently mix until the ingredients are combined, then evenly place the apple mixture into a 22cm by 22cm by 6cm baking dish.
8. Evenly sprinkle the Anzac biscuit mixture on top of the apple mixture. Place the baking dish into the oven and bake for 25 minutes or until the apple and berries are heated through and the Anzac biscuit crumble topping is a light golden brown, then carefully (it will be hot!) remove the baking dish from the oven.

TO SERVE

Serve the crumble at the table with either vanilla custard, whipped cream or vanilla bean ice cream.