



Anzac Biscuit Inspired Self Saucing Pudding

Serves: 4-8

This delicious self saucing pudding recipe is inspired by the much loved Anzac biscuit and perfect to share over a relaxed ANZAC Day lunch or dinner with family and friends.

TASTE OF ANZAC DAY FACT

Anzac biscuits were created out of necessity to help feed Australian and New Zealand soldiers fighting together as the legendary ANZAC's in World War 1, 1915 Gallipoli Campaign. Made by mothers, wives and girlfriends as a long life, high energy supplement for bread. The biscuits had to be able to keep fresh for months of unrefrigerated travel by ship from Australia and New Zealand to Turkey.

INGREDIENTS

- 210gm Self Raising Flour
- 100gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 55gm Rolled Oats
- 110gm Caster Sugar
- 20gm Desiccated Coconut
- 250ml Full Cream Milk
- 1 Egg - crack and beat.
- 5ml Vanilla Essence
- 50gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 170gm Golden Syrup
- 500ml Boiling Water
- As Required - Icing Sugar

METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. In a mixing bowl, add the self raising flour and 100gm of unsalted butter. Using your fingertips, rub the butter into the flour until the mixture resembles fine breadcrumbs.
3. Add the oats, sugar and desiccated coconut, and mix to combine. Set to one side.
4. In a second mixing bowl, add the milk, egg and vanilla essence, and whisk to combine.
5. Add the milk mixture to the flour mixture, and mix to thoroughly combine.



6. Evenly place the mixture in a baking dish approximately 25cm by 25cm by 6 cm deep, smooth with a spatula. Set to one side.
7. In a third mixing bowl, add the 50gm unsalted butter, golden syrup and boiling water, mix to combine and until the butter has melted. Evenly pour the sauce over the mixture in the baking dish. Place into the oven and bake for 25 minutes or until the top of the pudding is golden brown and firm to touch. Remove from the oven and set to one side for 10 minutes. Then lightly dust with icing sugar.

TO SERVE

Offer with each serving of the Anzac biscuit inspired self saucing pudding, a generous dollop of whipped cream, good quality vanilla bean ice cream or vanilla custard.
