



## Anzac Biscuit with Butterscotch Sauce

**Serves: 4**

Inspired by the much loved Anzac biscuit, and to celebrate this year's Anzac Day, we have created a pancake recipe that incorporates the delicious flavours of the biscuit. The pancakes are served with an equally delicious butterscotch sauce that combined creates a delicious dish perfect for sharing with family and friends!

### TASTE OF ANZAC FACT

This much loved biscuit was created out of necessity to help feed Australian and New Zealand soldiers fighting together as the legendary ANZACs in World War 1, 1915 Gallipoli Campaign.

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



### INGREDIENTS

- 100 gm Unsalted Butter
- 250 gm Golden Syrup
- 100 ml Thickened Cream
- 560 ml Full Cream Milk
- 150 gm Rolled Oats
- 150 gm Golden Syrup
- 45 gm Dessicated Coconut
- 150 gm Self Raising Flour
- 3 Eggs - separate yolks and whites.
- To Taste - Sea Salt
- As Required - Canola Spray Oil

### METHOD

1. In a saucepan, over a moderate heat, add the butter and first quantity of golden syrup and stir regularly until the butter has melted and combined with the golden syrup. Add the cream, mix to combine. Bring the sauce to the boil and continue to boil until the sauce has reduced and thickened, then remove the saucepan from the heat and keep the butterscotch sauce warm.
2. In a second saucepan, add the milk, place over a moderate heat and bring up to a gentle simmer. Add the oats, second quantity of golden syrup and desiccated coconut and combine. Remove from the heat and allow to stand for 20 minutes to cool.
3. In a mixing bowl, add the self-raising flour, then add the milk mixture and combine.



4. Add the egg yolks and combine.
5. In the bowl of a food mixer, add the egg whites. Using a balloon whisk, beat to stiff peaks, add the egg whites to the pancake mixture and gently fold through until combined. Then lightly season to taste with sea salt.
6. Lightly spray oil a sauté pan and place over a moderate heat. When hot, in batches, add the Anzac biscuit pancake mixture and cook for 1 minute until bubbles appear, then turn the pancakes over and cook for a further minute or until the pancakes are cooked through and golden in colour. Remove the pancakes from the heat, set to one side and keep warm. Repeat the process with the remaining pancake mixture.

## 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.

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