

Anzac Biscuit Inspired Granola

Makes: 1kg



TASTE OF ANZAC DAY FACT

The beloved biscuit was created out of necessity to provide sustenance for Australian and New Zealand soldiers who fought together as the legendary ANZACs during the World War I Gallipoli Campaign in 1915.

Mothers, wives and girlfriends made Anzac biscuits as a long shelf life, high energy supplement for bread. The biscuits were designed to stay fresh for months while being shipped without refrigeration from Australia and New Zealand to Turkey.

We have crafted a granola recipe that captures the delicious flavours of the traditional biscuit recipe. This nutritious breakfast is a wonderful way to start this historically important day.

INGREDIENTS

- As Required Canola Spray Oil
- As Required Baking Paper
- 470gm Rolled Oats
- 105gm Coconut Flakes
- 215gm Raw Macadamias Nuts - roughly chop.
- 135gm Brown Sugar
- 250ml Apple Juice
- 135ml Golden Syrup
- $\frac{3}{4}$ tsp Salt



METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Lightly oil and line with baking paper the required number of baking trays.
3. In a mixing bowl, add the oats, coconut flakes, macadamia nuts and brown sugar, then mix to combine. Set to one side.
4. Over a moderate heat, in a saucepan, add the apple juice, golden syrup and salt, bring up to a gentle simmer, stirring regularly, until the golden syrup has dissolved and the ingredients are combined. Remove from the heat.
5. Pour the apple juice mixture over the oat mixture, and mix until combined.
6. Evenly spread the mixture, in a single layer, over the prepared baking tray/s. Place in the oven and bake for 30 minutes or until the mixture is golden and crunchy. Check it every 10 minutes during the baking process, as the mixture on the sides will cook and colour quicker, requiring it to be moved around the tray as required to allow for even cooking. Remove the tray/s from the oven and allow the granola to cool to room temperature. Once cool, store in an airtight container until required.

TO SERVE

Place a portion of Anzac biscuit inspired granola in a serving bowl. Serve with milk and/or a good quality Greek or coconut yoghurt.
