

ANZAC Day - April 25

Teach Kids the Meaning of ANZAC Day – Free Printable Kit

Dear ANZAC Soldier,

My name is Mia. I'm 10 years old, and today I made a batch of ANZAC biscuits in your honor. They're a little crumbly, but I think you'd like them. They taste like golden syrup, oats, and courage.

I've been learning about you – how you were far from home, standing strong with your friends in a place called Gallipoli. I wish I could send you a letter through time, just to say thank you.

When you come back, I hope we can meet in a big field of red poppies. I'll be there waiting with a hug, a biscuit, and a Medal of Courage just for you.

You were brave. And kind.
And we will never forget you.
With poppies,

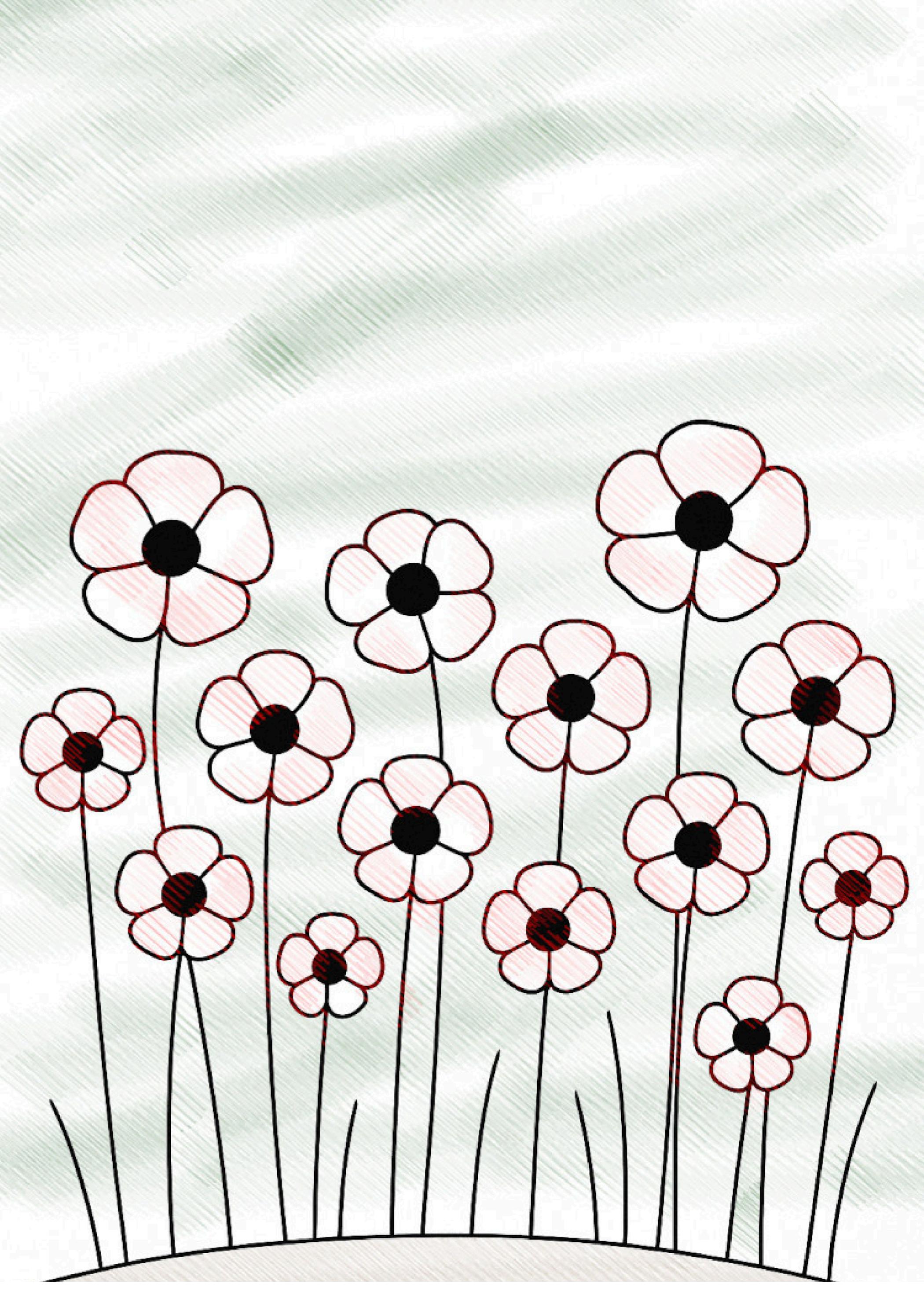
Mia 🌸
(A friend from the future)

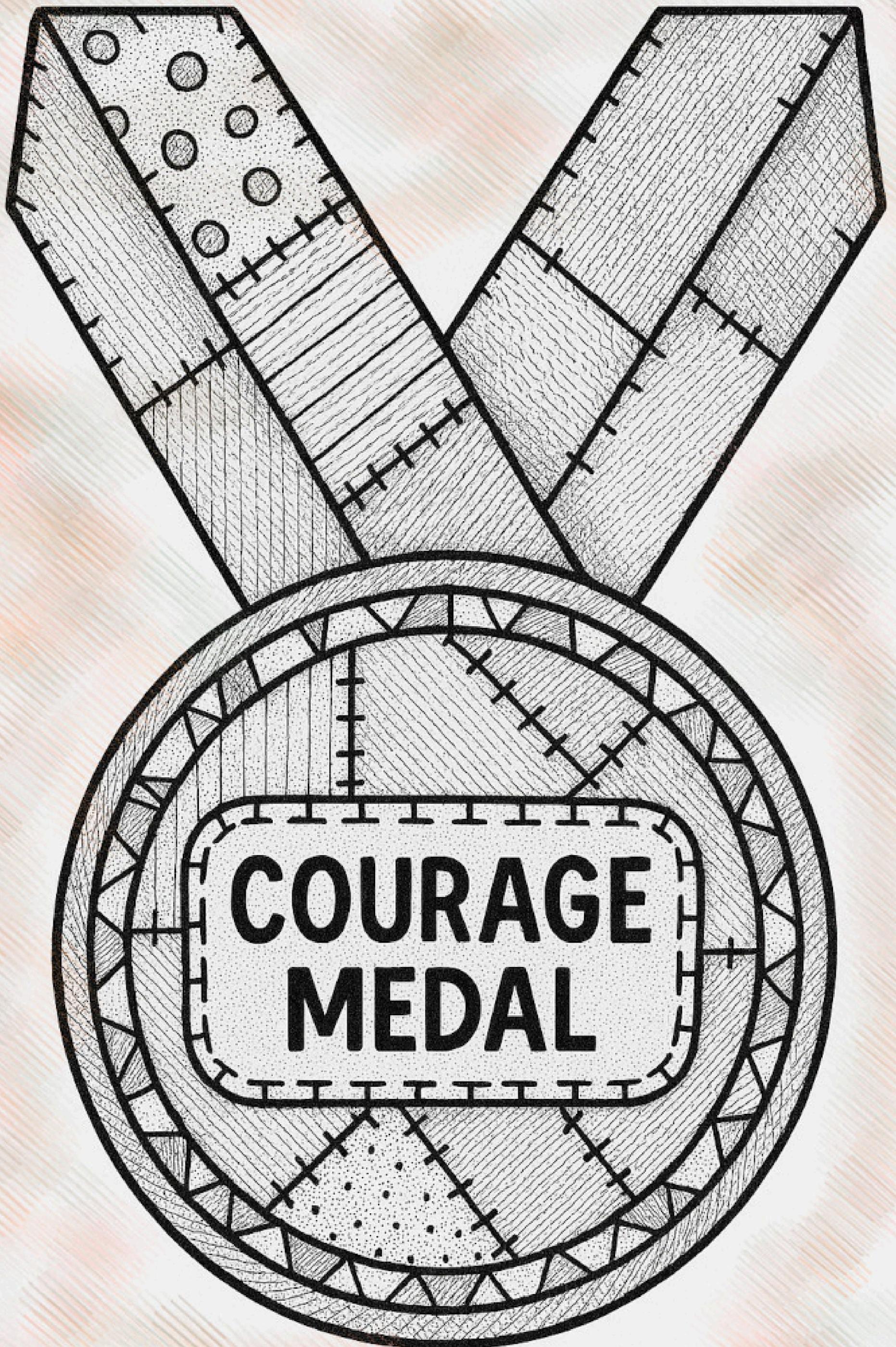
Includes
1. Poppy Field
2. Medal of Honor
3. ANZAC Biscuit
Recipe



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**COURAGE
MEDAL**



ANZAC Biscuit Recipe – Bake with Heart and History



Prepare: less than 30 mins

Cook: 10 to 30 mins

Serve: Makes approx. 24

Ingredients:

150g (5½ oz) plain flour

175g (6 oz) rolled oats

100g (3½ oz) desiccated coconut

100g (3½ oz) light brown sugar

Pinch of salt

150g (5½ oz) unsalted butter, diced

125g (4½ oz) golden syrup

1 tsp bicarbonate of soda

2 tbsp boiling water

Method

Preheat the oven to *180°C (160°C fan) / 350°F / Gas mark 4* and line 2 large baking trays with baking parchment.

In a large mixing bowl, combine the plain flour, oats, coconut, sugar and a pinch of salt. Melt the unsalted butter and golden syrup together in a small pan set over a low heat (or in the microwave on a low-medium setting). Remove the pan from the heat, add the bicarbonate of soda and boiling water and quickly mix to combine.

Pour the melted butter mixture into the dry ingredients and mix with a wooden spoon or rubber spatula until thoroughly combined.

Scoop tablespoons of mixture into balls and arrange on the prepared baking trays, leaving space between each biscuit. Flatten each biscuit slightly using your hand.

Bake on the middle shelf of the preheated oven for 12-13 minutes, or until almost firm and starting to crisp. The biscuits will crisp and firm more when they cool.

Remove from the oven, leave to cool on the trays for 2 minutes, then transfer to a wire rack to cool completely. Store in an airtight container.