

Dear Teachers,  
When cooking Australian recipes with your students, please be sure to tell them that they should always be supervised by a teacher/parent/guardian as using ovens/knives can be dangerous.  
Thank you!

## Australian Recipes

### 1. Anzac Biscuits

#### Ingredients ( Makes 25)

1 cup oatmeal  
1 cup plain flour  
1 cup sugar  
3/4 cup coconut  
100g butter  
1 tablespoon golden syrup (or maple syrup)  
1 teaspoon baking soda  
2 tablespoons boiling water

Attention!  
This recipe uses Japanese cup sizes.  
1 cup is equal to 200ml in Japan.

1. Combine the oatmeal, flour (sifted), sugar, and coconut in a big bowl.
2. Put the butter and golden syrup in a saucepan, stir over low heat until the butter has melted.
3. Mix the baking soda with the boiling water and add to the butter and golden syrup.
4. Add the butter mixture, while still warm, to the dry ingredients and mix well.
5. Place the mixture, 3 tablespoonfuls, on a greased baking tray leaving space of about 4cm in between. Then flatten slightly with a spoon.
6. Bake in preheated oven at 150°C for about 20 minutes until lightly browned.

### 2. Chocolate Crackles

#### Ingredients (makes 20)

4 cups Rice Bubbles (Rice Krispies)  
1 cup coconut  
2/3 cocoa  
1 1/2 cups icing sugar  
200g shortening  
20 paper muffin cups

1. Mix Rice Bubbles, coconut, cocoa, and icing sugar (sifted) in a big bowl.
2. Melt the shortening in a saucepan over low heat, and add to the dry ingredients.
3. Stir until mixed well.
4. Pour into paper muffin cups, and refrigerate until set.