



Australian Anzac Biscuits

Australian Anzac Biscuits, (sometimes called "Bickies"), are actually cookies and not what we would call biscuits. This recipe came directly from Australia. Dixie Allison's brother was living there and he sent her this recipe. She gave a copy to me. There are no eggs, salt or added flavorings. These cookies are easy to make and are quite delicious.

Stir together in a mixing bowl and set aside:

1 Cup Flour

1 Cup Granulated Sugar

1 Cup Shredded Coconut

1 Cup Oatmeal

Either microwave the following just until melted, or heat in a pan over medium heat:

1/2 Cup Margarine

1 Tablespoon Honey

Pour cooled margarine & honey mixture into dry ingredients with the mixer on a medium to slow speed. The dough will be crumbly and will resemble pie pastry dough.

In a separate bowl, combine the following:

1 Teaspoon Baking Soda

2 Tablespoons Hot Water

The baking soda and hot water will become foamy. Pour this into the premixed ingredients. As you add the liquid, the dough will set up.

Drop by level tablespoon (2-bite scoop) onto ungreased baking sheet.

Bake at 350 degrees for 10 minutes.

Cookies will be crispy when first baked and will soften if left out.

Makes 3+ dozen cookies.