



**MILLENNIUM**  
HOTELS AND RESORTS

# ANZAC BISCUIT AND MARSHMALLOW SLICE

## INGREDIENTS

**MAKES 16**

### Base

- 125g Flour
- 50g Sugar
- 1 cup desiccated coconut
- 1 cup of rolled oats (or crushed weetbix)
- 100g Butter
- 1 Tablespoon golden syrup
- ½ Teaspoon baking soda
- 2 Tablespoons boiling water

### Marshmallow Icing

- 1 cup of boiling water
- 2 Tablespoons gelatin
- 2 cups icing sugar
- 4 drops of pink food colouring
- Desiccated coconut to sprinkle on top

The humble Anzac biscuit gets a glamorous makeover with this recipe deciphered from the treasured cookbook of our staff's Oma (aka Nanna / Gran / Grannie / Grandma).

## ANZAC BISCUIT BASE

Preheat oven to 180°C. Combine flour, sugar, coconut and roll oats in a large bowl.

Melt butter and golden syrup together. Dissolve baking soda in boiling water and add to butter and golden syrup mixture.

Make a well in the centre of the flour mixture and stir in liquid. Line a flat or lamington tray with baking paper and press in Anzac biscuit mix. Bake at 180°C for 20 minutes. Remove and cool completely in tray.

## MARSHMALLOW TOPPING

When biscuit base is cooling start making the marshmallow topping.

Dissolve the gelatin in boiling water. Add the sugar gradually and beat on medium-high speed with an electric mixer until stiff and fluffy (about 10 minutes). Add drops of food colouring and flavouring as you go to get the colour and flavour you like.

Spoon marshmallow topping over the cooled base. Sprinkle with desiccated coconut and leave to set in the fridge.

Cut into squares and eat!

### Notes

When using Weetbix, crush by hand and mix all the ingredients for the base with fingers.