

# Aussie Recipes

## Anzac Biscuits

2 cups Rolled Oats  
1/2 cup Coconut  
1 desert spoon Syrup  
1/2 tsp Baking Soda

1/2 cup Sugar  
1/2 cup Plain Flour  
3 ounces Butter  
1/4 cup Boiling Water

*Place all dry ingredients in a bowl and mix.  
Melt butter and syrup, add baking soda and water.  
Mix into dry ingredients.  
Make into balls, place on greased tray, pressing down with a fork.  
Bake in a moderate oven.*

## Gloria's Damper

3 cups self-raising flour  
1-teaspoon salt  
1 egg  
2 teaspoons sugar  
1-tablespoon margarine

*Dissolve sugar, margarine and salt in saucepan.  
Beat egg with fork and add to cooled liquid.  
Add to sifted flour then add enough milk required to make sure mixture is a little on the moist side.  
Knead well on floured board. Cook on a slightly floured tray in a moderately hot oven 250c (450F) for approx ½ hour.  
To judge if cooked tap on bottom and it should make a hollow sound. Wipe flour off bottom and place on rack covered with tea towel.*

## Pavlova

*Place the following in a large bowl*

3 egg whites  
1½ cups sugar  
2 teaspoons cornflour  
1 teaspoons Vinegar  
1 teaspoons vanilla  
4 tablespoons boiling water

*Beat all ingredients at full speed for 12 to 15 minutes until it peaks (goes stiff).  
Cover 12-inch tray with foil and dampen foil with cold water.  
Place mixture on tray and spread 1¼ inches thick approx..*

*Bake at 350deg F (180 deg c) for 20 minutes. Reduce heat and bake at 250F (120C) for 35 mins. Turn off oven and leave without opening until cold.*

# Lamingtons

*" Lamingtons are little sponge cakes coated in chocolate and grated coconut. A traditional Australian treat that appeals to most. Any firm type of plain cake can be used: butter-cake, pound cake, Madeira cake or Genoese sponge. Note: desiccated coconut is a slightly dried shredded coconut - not sweetened. "*

## Ingredients:

*1/2 cup butter  
3/4 cup white sugar  
1 teaspoon vanilla extract  
2 eggs  
2 cups all-purpose flour  
4 teaspoons baking powder  
pinch salt  
1/2 cup milk*

*4 cups confectioners' sugar  
1/3 cup unsweetened cocoa powder  
2 teaspoons butter, melted*

## Directions:

- 1** *Preheat oven to 375 degrees F (190 degrees C). Grease and flour an 8x12 inch rectangular pan. Sift together the flour, baking powder, and salt. Set aside.*
- 2** *In a large bowl, cream together the 1/2-cup butter, 3/4-cup sugar and the vanilla until light and fluffy. Add the eggs one at a time, beating well with each addition. Add the flour mixture alternately with the milk; beat well.*
- 3** *Pour the batter into the 8x12 inch pan. Bake in preheated oven for 30 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Let stand 5 minutes, then turn out onto a wire rack and cool completely. Store overnight to give the cake a chance to firm up before Icing.*
- 4** *To make the Icing: In a large bowl, combine confectioners' sugar and cocoa. In a saucepan, heat milk and 2 teaspoons butter until the butter is melted. Add the milk to the sugar mixture and mix well to create a fluid, but not too runny, Icing.*
- 5** *Procedure: Cut the cake into 24 squares. Place coconut in a shallow container. Using a fork, dip each square into the icing, and then roll it in the coconut. Place onto rack to dry. Continue for each piece. The Icing will drip, so place a sheet of parchment paper under the rack to catch the drips.*