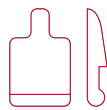




ANZAC Ice-Cream Sandwiches



DIFFICULTY: EASY



PREPARATION TIME: 40 MINUTES



COOKING TIME: 15 MINUTES



SERVES: 12 BISCUITS OR 6 ICE-CREAM SANDWICHES

Ingredients

- 1/2 cup plain flour, sifted
- 1/2 cup castor sugar
- 1/2 cup rolled oats
- 1/2 cup coconut
- 60g butter
- 2 tsp golden syrup
- 1 tbsp boiling water
- 1/2 tsp bicarb soda

- 100g milk choc melts
- 100g dark chocolate melts
- 1/2 cup flaked almonds, toasted, optional

- 6 large scoops good quality vanilla or chocolate ice-cream

Method

Preheat the oven on CircoTherm® to 160°C.

In a bowl, combine the dry ingredients and mix well.

Heat the butter with the golden syrup in a small saucepan on induction setting 4 until the butter is melted.

Add the bicarb to the water then pour into the butter and mix well. Add to the dry ingredients and mix until combined.

Drop tablespoonfuls of the mixture onto greased trays to make 12. Bake for 12-15 minutes or until golden. Allow to cool on the tray until firm then cool thoroughly on a wire rack. Store in an airtight container until required.

Combine the chocolates in a saucepan and melt slowly on induction setting low until smooth, stirring continually. Pour the chocolate into a deep small bowl and dunk half of each biscuit into the melted chocolate. Place the biscuits onto a lined tray and sprinkle over the almonds if desired then allow the chocolate to set.

Sandwich the biscuits together with the ice-cream to make 6 sandwiches. Serve immediately.

Notes

This recipe doubles easily to make 24 biscuits (12 ice-cream sandwiches).