

ANZAC Biscuits

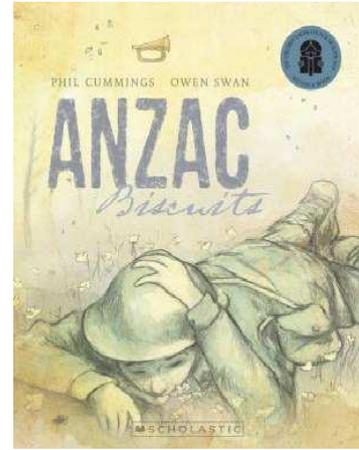
By Phil Cumming and Owen Swan

Learning Intention:

I am learning about how hard it would have been to have loved ones on the other side of the world fighting in a war.

Success Criteria:

I can explain that our connections to those we love can be kept, cared about and remembered, in the things we do, wherever they may be.



Pre-reading (pre-viewing) questions

On ANZAC day we remember that we are lucky to live in a safe country. Those who fought in the wars did so, so that we could live a safe life.

This story contrasts life at 'home' with life on the 'front'. How do we usually remember those brave people on ANZAC Day, which is the 25th of April every year?

[Watch the video recording of Mrs Callcott reading ANZAC Biscuits.](#)

Post-reading (post-viewing) questions and activities

Rachel is in the kitchen, warm and safe. Her father is in the trenches, cold and afraid. Life on the 'front' is desolate, life on the 'home front' is part of that. Making biscuits adds love, warmth and the hope he needs. The connection between two worlds is told in this story.

Love, family and hope are the 'story'.

The biscuits in the box glow with love. Soldiers could receive care packages and biscuits could be part of these packages.

Activities

Draw what you would put in a care package for a soldier, eg gloves, Anzac biscuits, a scarf, soap, a face washer, bandaids, writing paper, pens and pencils, a letter, something of yours that is special to you. Etc. Maybe you could make a little parcel and put them. Perhaps you could address your parcel to a soldier fighting in the war.

Or make

ANZAC biscuits

Ingredients

1 cup of plain flour	1/2 a cup of coconut
1 cup of rolled oats	125 grams of butter
1 cup of brown sugar	2 tablespoons of golden syrup
1 tablespoon of water	½ teaspoon of bicarbonate soda

Method

1. Sift flour into a bowl and add sugar, rolled oats and coconut.
2. Melt butter in a saucepan then add golden syrup and water.
3. Stir bicarb. soda into liquid mixture.
4. Add liquid to dry ingredients and mix thoroughly.
5. Place walnut sized balls of mixture on a greased tray and bake 175 degrees for 15-20 minutes.
6. Enjoy. The biscuits will harden as they cool.