



# ANZAC BISCUITS ICE CREAM SANDWICHES

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PREP TIME  
**15 MINS**

COOKING TIME  
**15 MINS**

MAKES  
**10**

These are no ordinary ANZACs. Flavour has been turned all the way up to 11 with the addition of cinnamon and crystallised (candied) ginger. Then, to make matters even more delicious, we've turned them into ice cream sandwiches and rolled them in toasted coconut.

## Ingredients

### Dry ingredients

- 135 grams plain flour
- 1 teaspoon ground cinnamon
- 55 grams desiccated coconut
- 110 grams rolled oats
- 150 grams soft brown sugar
- 65 grams white sugar
- 50 grams crystallised ginger
- pinch of flaky sea salt

### Wet ingredients

- 175 grams Mainland Unsalted Butter
- 60 grams golden syrup
- $\frac{3}{4}$  teaspoon baking soda

### Ice-Cream Sandwiches

- Vanilla Ice-cream
- 2 cups toasted desiccated coconut

## Method

1. Preheat your oven to 160°C bake. Line two baking sheets with non-stick baking paper.
2. Mix all the dry ingredients in a large bowl and set aside.
3. Melt the butter in a saucepan over a medium heat. Continue to cook it, swirling the pan until the butter starts to foam and turns golden brown. Watch it carefully, so that you don't take it too far. Pour the butter into a separate mixing bowl to cool slightly.
4. Add the golden syrup and water to the cooked butter and mix well.
5. Whisk in the baking soda (it will bubble and foam up).
6. Use a spatula to scrape the wet mixture into the dry ingredients and mix together.
7. Take two tablespoons of mixture at a time and form evenly-shaped balls. Place on the lined baking sheets, leaving space for the biscuits to spread.
8. Bake for 15 minutes or until the biscuits are golden and crispy.
9. Remove and let them cool before serving.
10. To turn them into ice-cream sandwiches, Place a large dollop of vanilla ice-cream between two cookies and squeeze the cookies gently until the ice-cream reaches the edge of each cookie, smoothing off the edges with a knife. Then roll them in the toasted coconut. You can either eat them straight away or store them in the freezer until you're ready to go.