

ANZAC BISCUIT ICE CREAM SANDWICHES





ANZAC BISCUIT ICE CREAM SANDWICHES WITH VANILLA-ROSEMARY ICECREAM

Preparation time: 15 minutes

Cooking time: 30 minutes

Makes: 12

1 cup plain flour

1 cup rolled oats

1 cup desiccated coconut

1 cup raw caster sugar

175g unsalted butter

½ cup treacle

1 tsp bicarbonate of soda

1L best-quality vanilla ice cream

4 sprigs rosemary, very finely chopped

4 drops rosemary essential oil

1 Preheat oven to 180°C. Combine the flour, oats, coconut and sugar in a bowl and mix well. Place the butter and molasses in a medium saucepan and set over a moderate heat. Once simmering, whisk in the bicarbonate of soda, then fold into the oat mixture.

2 Place tablespoon amounts onto lined trays and flatten, leaving at least 5cm between discs. Bake for 20-22 minutes, until firm halfway between the edge and centre. Cool on wire racks.

3 Allow the ice cream to soften slightly, then beat in the rosemary and essential oil. Press into a 20cm square cake tin and freeze for 2 hours, until firm. Cut out 8cm discs, then sandwich between pairs of biscuits.

