

## Australian Federation Biscuits

Oscar · 29/09/2024



### Prep Time

30 mins

### Difficult

Medium

### Servings

50

### Description

This year is the Centenary of Federation of Australia and this recipe was provided by the greatgranddaughter of Henry and Isabella Parkes your equivalent of a first lady In Australia we call them biscuits rather than cookies but they are well worth trying

### Ingredients

— - ? cup butter  
— softened - 1 cup white sugar - 2 eggs - ½ teaspoon baking soda - ¼ cup hot water - 1 ½ cups chopped pitted dates - 1 ½ cups golden raisins - 1 ? cups all-purpose flour - 1 teaspoon ground cinnamon - 1 cup chopped walnuts

### Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). In a small bowl
2. dissolve baking soda in hot water. Stir in the dates and raisins; set aside. In a medium bowl
3. cream together the butter and sugar until smooth. Beat in the eggs one at a time
4. then stir in the date and raisin mixture. Combine the flour and cinnamon; mix into the batter until just blended. Finally stir in the walnuts. Drop dough by tablespoonfuls onto the prepared cookie sheet. Cookies should be at least 1 inch apart. Bake for 8 to 10 minutes in the preheated oven
5. or until lightly browned. Allow cookies to cool on baking sheet for 2 minutes before removing to a wire rack to cool completely.