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Rosemary Damper

ANZAC DAY APPEAL 2021



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Lemon & Rosemary Cake

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ANZAC Biscuits

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Rosemary Fizz

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Rosemary Fizz Cocktail

First you will need to make a Rosemary infused syrup...

Ingredients:

- ½ cup sugar
- ½ cup water
- ½ cup fresh rosemary



Method:

Use equal parts water and sugar. All you need is ½ cup of each. Of course, you can make a bigger batch by using more. But we find the 10 tablespoons that this recipe makes is quite enough for a specialty syrup.

Bring to a simmer with rosemary, then remove heat and sit for 20 minutes. Strain and refrigerate. Once cool you can use it in the cocktail (see below).

Ingredients:

- 1 ½ tablespoons rosemary syrup (recipe above)
- 40ml vodka
- 1 tablespoon lemon juice
- Soda water

Method:

Add the rosemary syrup, vodka and lemon juice to a shaker with a few ice cubes. Shake well.

Choose a cocktail glass and fill with ice, strain contents of shaker over the ice. Top up the cocktail glass with soda and garnish with rosemary and lemon to serve.

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ANZAC Biscuits

Ingredients:

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup brown sugar
- ½ cup coconut
- 125g butter
- 2 tablespoon golden syrup
- 1 tablespoon water
- ½ teaspoon bicarbonate of soda

Method:

Sift the flour into a bowl. Add the sugar, rolled oats and coconut.

Melt the butter in a saucepan, then add golden syrup and water.

Stir the bicarbonate of soda into the liquid mixture.

Add the liquid to the dry ingredients and mix thoroughly.

Place walnut-sized balls of mixture on a greased tray and bake at 175C for 15-20 minutes.

Biscuits will harden when cool.

For crunchier biscuits, use more golden syrup.



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Lemon & Rosemary Cake

Ingredients:

- | | |
|---|--|
| 1 cup plus 2 tablespoons butter, softened | 3 teaspoons grated lemon zest |
| 2 ½ cups sugar | 3 teaspoons minced fresh rosemary |
| 4 large eggs | |
| 1 large egg yolk | Icing: |
| 4 cups all-purpose flour | 2 packages (250g) cream cheese, softened |
| 3 teaspoons baking powder | 8 cups icing sugar |
| 1 ½ teaspoons salt | 3 teaspoons grated lemon zest |
| ¼ teaspoon plus 1/8 teaspoon baking soda | 2 ¼ teaspoons lemon juice |
| 1 ½ cups sour cream | |
| 6 tablespoons lemon juice | |

Method:

In a large bowl, cream butter and sugar until light and fluffy. Add eggs and yolk, one at a time, beating well after each addition. Combine the flour, baking powder, salt and baking soda; add to the creamed mixture alternately with sour cream, beating well after each addition. Beat in the lemon juice, zest and rosemary.

Transfer to three greased and floured 9-inch round baking tin. Bake at 350° until edges begin to brown, 25-30 minutes. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For icing, in a large bowl, beat cream cheese until fluffy. Add the confectioners' sugar, lemon zest and juice; beat until smooth.

Spread frosting between layers and over top and sides of cake.

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Rosemary Damper

Ingredients:

- 2 cups self raising flour
- 1 teaspoon salt
- 20g butter, softened
- ½ cup milk
- ½ cup water
- 1 teaspoon minced garlic
- 1 teaspoon dried rosemary

Method:

Preheat the oven to 220 degrees celsius. Place baking paper on trays. Place flour, salt and dried rosemary in a large mixing bowl. Give it a stir with a spoon to mix together.

Add the butter and rub it in with the flour mixture.

Form a well in the centre of your mixture and add the teaspoon of garlic. Pour in the milk and water. Stir it well together to create a dough.

Form 6 rolls on your lined tray. Use the back of a spoon dipped in milk to smooth over the top of the rolls. Add a sprig of rosemary to the top of each roll.

Bake in the oven for 15 minutes at 220 degrees celsius, and then for a further 10 minutes at 180 degrees celsius. Keep an eye on your rolls – you want them to be golden on the outside.

Serve your Rosemary Damper warm with a hot soup. Be sure to slather on butter to enjoy this savoury delight.

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