



ANZAC BISCUITS

INGREDIENTS

- 1 cup (90grams) rolled oats
- 1 cup (150grams) plain flour
- 1 cup (220grams) brown sugar
- ½ cup (40grams) desiccated coconut
- 125grams unsalted butter
- 2 tablespoons golden syrup
- 1 tablespoon water
- ½ teaspoon bicarbonate of soda

METHOD

1. Preheat oven to 160 degrees Celsius.
2. Line oven trays with baking paper.
3. Combine oats, sifted flour, sugar and coconut in a large bowl.
4. Combine butter, golden syrup and the water in a saucepan, stir over low heat until smooth, stir in soda.
5. Whilst foaming stir into dry ingredients.
6. Roll level tablespoons of mixture into balls, place about 5cm apart on trays. Half way through cooking, flatten slightly.
7. Bake for about 20mins until light golden.

HOT TIPS

1. One batch equals approximately 24 biscuits.