

ANZAC Biscuits

METHOD

INGREDIENTS

185g Unsalted butter

2 tablespoons golden syrup

1 ½ cups plain flour

1 cup coconut

1 ½ cups sugar

1 ½ cups rolled oats

2 teaspoons bicarbonate Soda

2 tablespoons boiling water

1. Line a tray with baking paper.
2. Place flour, coconut, sugar and rolled oats in a large bowl.
3. Put butter and golden syrup in a small bowl and melt in the microwave.
4. Add bicarb soda and water to butter mixture.
5. Stir butter-foam into dry ingredients and mix well.
6. Roll a big spoonful of mixture into small balls and place on trays.
7. Bake for 10-15 minutes in a hot oven. (180-200 degrees) until golden or as desired.
8. Cool on a wire rack.

