

# ANZAC Biscuits

## Ingredients

- 1 Cup Plain Flour
- 1 Cup Rolled Oats
- 1 Cup Desiccated Coconut
- 3/4 Cups White Sugar
- 150g Unsalted Butter
- 4tbsp Golden Syrup
- 1tsp Baking Soda





30 Minutes

Serves 16-18



# Procedure



1. Preheat oven to 180°C/350°F (160°C fan forced)
  2. Line 2 baking trays with baking paper.
  3. Mix flour, oats, coconut, and sugar in a bowl.
  4. Place butter and golden syrup in a saucepan over medium-high heat and stir until butter has melted.
  5. Add baking soda and stir to combine - it will fizz up, this is normal. Immediately remove from heat.
  6. Pour butter mixture into flour and mix until just combined.
- 
- 

7. Roll level 1 tablespoon mixture into balls, and flatten into patties.
8. Place balls, 2.5 cm apart, on prepared trays.
9. Bake for 15 minutes, swapping trays halfway during cooking, or until deep golden. (Bake 12 min for chewy biscuits!)
10. Stand on trays for 5 minutes. Transfer to a wire rack to cool ,they harden as they cool!

Enjoy

