

Anzac Biscuits

Ingredients:

2 ½ cups plain flour

2 cups rolled oat

1 cup castor sugar

1 ½ cups desiccated coconut

300gms butter, chopped into cubes

4 tablespoons golden syrup

3 tablespoons water

1 teaspoon bicarb soda

Method:

- Preheat oven to 170 degrees. Line 2 baking trays with baking paper.
- Place flour, oats, coconut and sugar in a large bowl and mix.
- In a small saucepan place butter and golden syrup and stir over a low heat until butter has melted. Mix the bicarb with 3 tablespoons water and add to your saucepan. It will bubble whilst you stir so remove from heat.
- Pour into the dry ingredients and mix until fully combined.
- Roll tablespoons of mixture into balls and place on your baking trays, pressing down on the tops to flatten slightly.
- Bake for 12 minutes until golden brown. Cool slightly and serve onto 4 plates.