

ANZAC BISCUITS



Makes 32



Prep Time 10 minutes



Cook Time 15 minutes

INGREDIENTS

- 1 cup rolled oats
- 1 cup thread coconut
- 1 cup flour
- 1 cup sugar
- 125 g butter
- 2 Tbsp golden syrup
- 1 tsp baking soda
- 2 Tbsp boiling water

METHOD

1. Preheat oven to 180°C. Lightly grease a baking tray or line with baking paper.
2. Combine the oats, coconut, flour, and sugar together in a large bowl.
3. Melt the butter and golden syrup together. Dissolve the baking soda in the boiling water and add to the butter mixture. Pour the butter mixture into the dry ingredients and mix together.
4. Roll teaspoons into balls and place on the tray, allowing room for them to spread.
5. Bake for 12-15 minutes, cooking one tray at a time.