

ANZAC BISCUITS

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup brown sugar
- 1/2 cup shredded coconut
- 125 grams butter
- 2 tablespoons golden syrup
- 1 tablespoon water
- 1/2 teaspoon bicarbonate of soda



Method

- Sift the flour into the bowl. Add sugar, rolled oats and coconut.
- Melt the butter in a saucepan and add the golden syrup and water.
- Stir the bicarbonate of soda into the liquid mixture.
- Add the liquid to the dry ingredients and mix thoroughly.
- Place walnut sized balls of mixture on a greased tray and bake at 180 degrees Celsius for 15 - 20 minutes.
- Biscuits will harden when cool.

TIP!

For crunchier biscuits, use more golden syrup.