

ANZAC biscuits



Makes 20-25 biscuits

Ingredients

- 125g butter, chopped
- 2 tbsp golden syrup
- ½ tsp bicarb soda
- 2 tbsp boiling water
- 1 cup rolled oats
- 1 cup plain flour
- 1 cup firmly packed brown sugar
- ¾ cup desiccated coconut
- Oil spray (optional)

Equipment Needed

- 2 Baking trays
- Baking paper
- Small bowl
- Large mixing bowl
- Small saucepan
- Measuring cups
- Measuring spoons
- Wooden spoon
- Scales

Notes

Optional – spray measuring spoon lightly with oil before scooping up the golden syrup, to prevent syrup sticking to spoon.

Be sure to use rolled oats, not quick oats – these won't work properly.

Method

- Preheat oven to 180 degrees.
- Line baking trays with baking paper.
- Place flour, sugar, rolled oats, and coconut into large mixing bowl.
- Place butter and golden syrup into saucepan, and stir over a low heat until smooth.
- Combine boiling water and bicarb soda in a small bowl or cup. Add to the saucepan mixture and stir in.
- Add saucepan mixture to the dry ingredients in the mixing bowl and combine using a wooden spoon.
- Allow mixture to cool so you can touch it safely.
- Roll tablespoons of the mixture into balls using your hands. Place 5cm apart on the trays (they will spread during cooking!) and press down on them to flatten slightly.
- Bake for 12 mins or until golden. Cool biscuits on trays.

Don't forget to clean up! 😊