



Anzac Biscuits

Makes: 30

Source: Women's Weekly, Sweet old-fashioned favourites.



Ingredients

1 cup rolled oats
1 cup plain flour
1 cup sugar
 $\frac{3}{4}$ cup coconut
125g butter
1 tablespoon golden syrup
1 teaspoon bicarb soda
2 tablespoons boiling water

Equipment

Oven trays covered with glad bake
Mixing bowls – 1 x large & 1 x small
Measuring scales
Measuring cups and spoons
Wooden spoon
Small saucepan

Electric kettle

What to do:

- Pre heat oven to 160 degrees
- Combine Oats, sifted flour, sugar and coconut in a large bowl
- Combine butter and golden syrup in a small saucepan, stir over a low heat until the butter is melted
- Combine the soda and boiling water in a small bowl and add this to the butter mixture
- Stir the butter mixture into the dry ingredients while still warm. Mix to combine
- Place level tablespoons of the mixture about 4cm apart on the trays. Press down slightly.
- Bake for about 15 minutes or until golden brown.
- Cool on a wire rack before serving