



Anzac Biscuits



DIFFICULTY: EASY



PREPARATION TIME: 5
MINUTES



COOKING TIME: 16 MINUTES



SERVES: 12

Ingredients

1 cup plain flour
1 cup caster Sugar
1 cup rolled Oats
 $\frac{3}{4}$ cup coconut
125g butter
2 tbsp golden syrup
 $\frac{3}{4}$ tsp bi carb soda
2 tbsp boiling water

Method

Combine flour, sugar, rolled oats & coconut in a large mixing bowl.
Melt the butter, then add the golden syrup, bi carb soda & boiling water & stir well.
Add the melted butter mixture to the dry ingredients & mix well to combine.
Roll the mixture into walnut sized balls.
Line baking trays with non stick baking paper & place the biscuits onto the trays, allowing room for spreading.
Bake on CircoTherm® at 170°C for 14 to 16 minutes or till cooked.
Cool biscuits on the tray.

Notes
