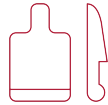




# Anzac Biscuits



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

---