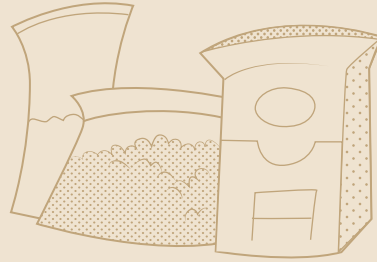


# Anzac Biscuits

Prep: 10 min | Cook: 20 min | Makes 25

## Ingredients

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



## Equipment

- 1 x mixing bowl
- 1 x large baking tray
- 1 x saucepan
- 1 x sieve
- 1 x wire rack
- Measuring cups
- Measuring spoons



## Method

1. Sift the flour into a mixing bowl.
2. Add the sugar, rolled oats and coconut. Mix well.
3. Melt the butter in a saucepan at low heat. Add the golden syrup and water.
4. Stir the bicarbonate of soda into the liquid mixture. Remove the saucepan from the heat.
5. Add the wet ingredients to the bowl of dry ingredients and mix thoroughly.
6. Place teaspoon-sized balls of the mixture onto a greased baking tray. Allow room for the biscuits to expand.
7. Bake at 175°C for 15-20 minutes.
8. Allow to cool on a wire rack.