

Anzac Biscuits

Ingredients

1 1/2 cup rolled oats
1 cup raw sugar
3/4 cup desiccated coconut
1 cup plain flour, sifted
125 g butter, melted
2 tablespoons Golden Syrup
1/2 tsp bicarb soda
3 tablespoons boiling water

Method

Preheat the oven to 180 degrees, no fan. (If your oven is fan forced, drop it down to 160 degrees)

Line a baking tray with baking paper.

Place the oats, coconut, flour and sugar in a bowl, stir with a wooden spoon to combine.

Melt the butter and golden syrup in a saucepan over low heat.

In a separate bowl, combine the bicarb and boiling water, then add this to the butter/syrup mixture. It will probably foam up and increase in size. That's good. Pour this foaming mess into your dry mix and stir.

Once it's all combined, roll into golfball-sized balls, or, using a spoon, drop mixture onto trays, spacing them about 6cm apart.

Bake for 15-18 minutes or until golden brown.

You may need to rotate the trays by 180 degrees halfway through baking so you get an even bake.

Cool on trays, or transfer to wire racks.

Store in an old biscuit tin .