

Anzac Biscuits

Ingredients

100g softened butter (plus extra for greasing)

2 tablespoons of boiling water

85g desiccated coconut

1 teaspoon bicarbonate of soda

100g caster sugar

100g plain flour

85g porridge oats 2 tablespoons golden syrup

Method

- 1. Put the sugar, flour, oats and coconut in a bowl, then mix well.
- 2. Melt the butter in a small pan and stir in the golden syrup.
- 3. Add 2 tablespoons of boiling water to the bicarbonate of soda, then stir into the butter and golden syrup mixture.
- 4. Gently pour and stir the butter and golden syrup mixture into the bowl with sugar, flour, oats and coconut.
- 5. Spoon dessert spoonfuls of the mixture on to buttered baking sheets.
- 6. Bake at 180°C for 8 10 minutes until golden, then transfer to wire rack to cool.

Makes approximately 20 biscuits.



