

# Anzac biscuits

0:25 Prep 0:15 Cook Makes 26 approx

## Ingredients

- 1 cup plain flour
- ½ cup firmly packed brown sugar
- ¼ cup caster sugar
- 1 1/2 cups rolled oats
- 1 cup coconut
- 125g butter, melted
- 1/4 cup golden syrup
- 1/2 teaspoon bicarbonate of soda
- 1-2 tablespoon water, boiling



## Method

Preheat oven to 180C/160C fan forced. Line 2 baking trays with baking paper.

Combine the flour, sugar, oats and coconut in a bowl. Make a well in the centre. Add the butter and golden syrup. Combine the bicarb and water in a bowl. Add to well. Stir until combined.

Roll tablespoonfuls of mixture into balls. Place, 5cm apart, on prepared trays. Flatten slightly.

Bake for 12-15 minutes or until golden brown. Cool on trays for 10 minutes.

<https://www.taste.com.au/recipes/anzac-biscuits>