

# ANZAC Biscuit



## Ingredients

1 cup plain flour  
1 cup rolled oats  
1/2 cup brown sugar  
1 cup dessicated coconut  
125 g butter  
2 tbsp golden syrup  
1 1/2 tbsp boiling water  
1/2 tsp bicarbonate of soda

Makes 27

## Method

### Step 1

Sift the flour into a bowl. Add the sugar, rolled oats and coconut.



### Step 2

Melt the butter in a saucepan, then add golden syrup and water.



Stir the bicarbonate of soda into the liquid mixture.

Add the liquid mixture to the dry ingredients and mix thoroughly.

Place walnut-sized balls of mixture on a greased tray and bake at 180C (160C fan forced) for 15-20 minutes.

Biscuits will harden when cool.

