

Anzac Biscuits



Makes 48

Ingredients:

2 cups plain flour	6 tblsp golden syrup
2 cups rolled oats	250g butter
2 cups sugar	1 ½ cups coconut
1 teasp bi-carb soda	splash boiling water

Method:

1. Melt butter and golden syrup in small pan.
2. Mix flour, oats, sugar and coconut in a large bowl.
3. Place bi-carb in a dry cup.
4. When melted butter mixture forms a froth the next steps must be done followed immediately:
 - ✓ Pour splash of boiling water onto bi-carb...
 - ✓ While fizzing, pour into melted butter mixture...
 - ✓ While fizzing, pour over dry ingredients and mix together well.
5. If the mixture is sticky, more flour may be required. If dry and does not stay in a ball when pressed, a teaspoon more water may be required.
6. Use a teaspoon to measure out the dough and form balls on a greased baking tray.
7. Bake in a moderate oven for 10 – 12 minutes or until golden brown.
8. Allow to harden slightly before sliding onto a cooling rack.