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Anzac Biscuits



Ingredients

10.5oz. cups plain flour, sifted
9oz. rolled oats
2.2oz. caster sugar
2.5oz. desiccated coconut
2 tbsp. golden syrup or treacle
4oz. unsalted butter, chopped
½ tsp. baking soda

Preparation

1. Preheat oven to 170°C.

2. Melt the butter and syrup in a saucepan over a medium-low heat. Mix the baking soda with ½ tsp. water and add to the butter mixture. The mix will get a little angry and bubble, not to worry just remove it from the heat and stir until the soda is combined. Mix together the flour, coconut, oats and sugar in a bowl and add this to the butter mixture. Roll the batter into small individual bowls and press down on a greased baking sheet. Bake for 12-15 minutes or until golden brown. Cool before serving.

Cooks Note

This is an authentic and traditional Aussie and Kiwi biscuit