

Anzac Biscuits

Ingredients:

- 1 cup plain flour
- ½ cup caster sugar
- 1½ cups rolled oats
- 1 cup shredded coconut
- 125g butter, chopped
- ¼ cup golden syrup
- ½ teaspoon bicarbonate of soda
- 1 tablespoon boiling water

Harvest:

Method:

1. Preheat the oven to 180C.
2. Line 2 baking trays with baking paper.
3. Combine the flour, sugar, oats and coconut in a medium bowl.
4. Combine the butter, golden syrup, bicarbonate of soda and water in a medium saucepan over low heat. Cook for 2 minutes or until the butter melts. Pour into the flour mixture and stir to combine.
5. Roll tablespoonfuls of mixture into balls and place on the lined trays, allowing room for spreading. Flatten slightly.
6. Bake for 12-15 mins or until golden brown.
7. Set aside on the tray to cool completely

Makes about 25 biscuits

