Anzac biscuits

Equipment:
bowls, measuring cup and spoon, 2 large greased oven trays, lifter, wire cooling racks

Ingredients:
1 cup rolled oats
1 cup coconut
3/4 cup sugar
1 cup plain flour
125 gms butter
2 TBLSPNS golden syrup
1/2 tspn baking soda
1 TBLSPN boiling water

method:
Turn oven on to 160oC, fan-forced.
Lightly grease oven trays.
Put oats, coconut, sugar and flour in a large bowl and mix.
Make a well in the centre.
Melt butter and golden syrup in a small saucepan. Turn off the heat. Mix baking soda and boiling water in a cup. Add to melted butter in the pan, then quickly add to dry ingredients. Mix well.
Roll tablespoonful lots into balls, put on trays 5cm apart.
Press lightly with a fork.
Bake for 15-20 mins.

makes approx. 16