

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
 $\frac{3}{4}$ cup sugar
1 cup plain flour
125 gms butter
2 TBLSPNS golden syrup
 $\frac{1}{2}$ 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