

# Anzac Biscuits Recipe



## Ingredients

85g porridge oat

85g desiccated coconut

100g plain flour

100g caster sugar

100g butter, plus extra butter for greasing

1 tbsp golden syrup

1 tsp bicarbonate of soda

## Method

### STEP 1

Heat oven to 180C/fan 160C/gas 4. Put the oats, coconut, flour and sugar in a bowl. Melt the butter in a small pan and stir in the golden syrup. Add the bicarbonate of soda to 2 tbsp boiling water, then stir into the golden syrup and butter mixture.

## STEP 2

Make a well in the middle of the dry ingredients and pour in the butter and golden syrup mixture. Stir gently to incorporate the dry ingredients.

## STEP 3

Put dessert spoonfuls of the mixture on to buttered baking sheets, about 2.5cm/1in apart to allow room for spreading. Bake in batches for 8-10 mins until golden. Transfer to a wire rack to cool.