

ANZAC Biscuits

Ingredients

- ❖ 1 cup of rolled oats
- ❖ 1 cup of brown sugar
- ❖ 1 cup of Plain flour
- ❖ ½ cup of coconuts
- ❖ 2tbs of butter
- ❖ 2tbs of golden syrup
- ❖ 1tbs of water
- ❖ 1/2tbs of bicarb soda
- ❖ Non-stick spray



Method

1. Combine dry ingredients.
2. Melt butter, golden syrup, add water then add bicarb soda.
3. Add dry ingredients, combine well
4. Roll 1 tablespoon of mixture at a time – into a ball and flatten it with palm of hand
5. Bake at 200°C oven for approx. 15 minutes until golden brown

*If the mix is too dry put a little bit of hot water in it.
If too wet add a bit more of the oats*