

If you would like to make some Anzac biscuits of your own, check out the recipe here:\*

### Ingredients:

- 1 cup plain flour
- 1/2 cup desiccated coconut
- 1 cup rolled oats
- 1 cup brown sugar
- 125g butter
- 2 tbsp golden syrup
- 1 tbsp water
- 1/2 tsp baking soda



## Method

1



Preheat oven to 175°C.

2



Sift the flour into a large bowl, then mix in the coconut, rolled oats and sugar.

3



Melt the butter in a saucepan over medium-high heat, then add in the golden syrup and water.

4



Stir the baking soda into the mixture.

5



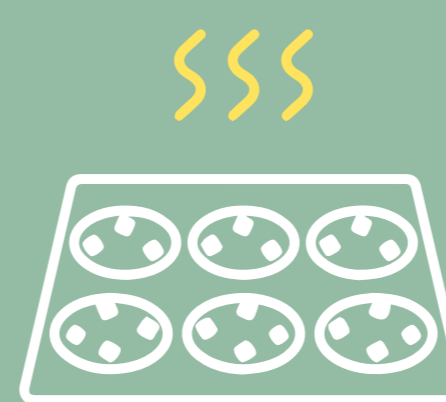
Pour the butter mixture into the dry ingredients and mix until combined.

6



Roll tablespoons of the dough into balls and place them on a greased tray, arranging them 2.5cm apart. Bake for 15-20 minutes.

7



Once baked, allow the biscuits to cool and harden.

8

Enjoy!

