

ANZAC BISCUITS

Pre-heat oven to 180°

Combine the following dry ingredients in a mixing bowl:

- 1 cup oats
- 1 cup self-raising flour
- 1 cup desiccated coconut
- 1 cup sugar (caster sugar or brown sugar, your choice!)

In a saucepan, melt:

- 125 grams of butter

Once the butter has melted, add:

- 2 tablespoons of golden syrup
- ½ teaspoon of bicarbonate soda mixed into 2 tablespoons of boiling water (at this point, the butter and syrup should rise!)

Combine the dry ingredients with the buttery mixture

Create teaspoon-sized balls of dough and place 8 balls on each tray (lined with baking paper). You do not need to flatten the balls as they will naturally flatten and spread out as they cook.

Bake for approximately 10 minutes or until golden brown. Note that a shorter baking time (i.e., 10 minutes) will result in a chewier biscuit and a longer baking time (i.e., 12 minutes) will result in a crunchier biscuit. Both are delicious.

