



The Classic Anzac Biscuit RECIPE

YOU WILL NEED

- 1 CUP FLOUR
- 1 CUP SUGAR
- 1 CUP COCONUT
- 1 CUP ROLLED OATS
- 125G BUTTER
- 2 TABLESPOON GOLDEN SYRUP
- 1 TEASPOON BAKING SODA
- 2 TABLESPOONS BOILING WATER

METHOD

1. MIX TOGETHER THE FLOUR, SUGAR, COCONUT AND ROLLED OATS.
2. MELT THE BUTTER AND GOLDEN SYRUP IN A SEPERATE BOWL.
3. DISSOLVE THE BAKING SODA IN THE BOILING WATER, AND MIX INTO THE MELTED BUTTER AND GOLDEN SYRUP.
4. MAKE A WELL IN THE CENTRE OF THE FLOUR, POUR IN THE WET MIXTURE AND STIR TOGETHER.
5. USE A SPOON TO SCOOP THE MIXTURE ONTO A GREASED TRAY AND FLATTEN WITH A FORK.
6. BAKE AT 180°C FOR 15-20 MINUTES UNTIL LIGHTLY GOLDEN.

