

ANZAC BISCUITS

You will need:

large mixing bowl	wooden spoon	measuring cup	teaspoon
biscuit trays	saucepan	wire cooling rack	tablespoon

Ingredients:

1 cup uncooked rolled oats

1 cup desiccated coconut

1 cup plain flour

1 cup brown sugar

½ cup butter

1 tablespoon golden syrup

2 tablespoons water

½ teaspoon bicarbonate of soda

Method:

1. Turn the oven on to 200°C.
2. Grease the biscuit trays with a little butter or margarine.
3. Put all the dry ingredients into the mixing bowl and mix well.
4. Melt the butter and golden syrup in a saucepan over low heat.
5. Boil a little water in the kettle. Mix 2 tablespoons of boiling water with the bicarbonate of soda in a cup.
6. Add this to the butter and golden syrup mixture and watch it froth up.
7. Pour all of the mixture into the centre of the dry ingredients. Mix together with the wooden spoon.
8. Drop large teaspoons of the mixture onto the greased tray.
9. Cook for about 15 minutes.
10. Cool the biscuits on a wire cooling rack.