

ANZAC BISCUITS

Yield: 25

125g	Butter
2 tbsp	Golden Syrup
½ tsp	Baking Soda
2 tbsp	Water, boiling
90g	Rolled Oats
150g	All Purpose Flour
220g	Brown Sugar
60g	Desiccated Coconut



METHOD

Preheat the oven to 350F (180C). Grease two oven trays and line with parchment paper.

Place the butter and golden syrup into a small pot and heat over low heat, stirring constantly until smooth.

Place the oats, flour, brown sugar and coconut into a bowl and mix together.

Add the baking soda into a small bowl and add the boiling water and mix together. Add immediately to the melted butter and syrup and mix.

Pour the frothy butter mixture into to the dry ingredients and mix until the dough comes together to form a dough.

Chill the dough in the fridge for 1 hour.

Roll level tablespoons of the cookie mixture into balls and place 5cm apart on the prepared trays. Flatten each ball slightly.

Bake the cookies for 12 minutes or until golden brown. Let the biscuits cool on the baking tray for a few minutes and then transfer to a wire rack to cool completely.

Store in an airtight container or freeze for up to 3 months.