



## **Anzac Biscuits**

### **Ingredients**

1 cup original rolled oats  
½ cup coconut  
½ cup sugar  
1 cup 85% light flour  
½ cup butter  
1 tablespoon golden syrup  
1½ teaspoons carb soda  
2 tablespoons boiling water

### **Method**

Preheat oven to a slow temperature 150°C.

In a large bowl, mix together rolled oats, coconut, sugar and flour.

Melt butter and golden syrup in a small saucepan. Mix carb soda with boiling water then add to melted butter and syrup. Add to dry ingredients.

Place large teaspoonful of mixture onto a greased tray.

Cook for approximately 30 minutes.