ANZAC BISCUITS

Equipment

Chopping boards Mixing bowls Wooden spoons

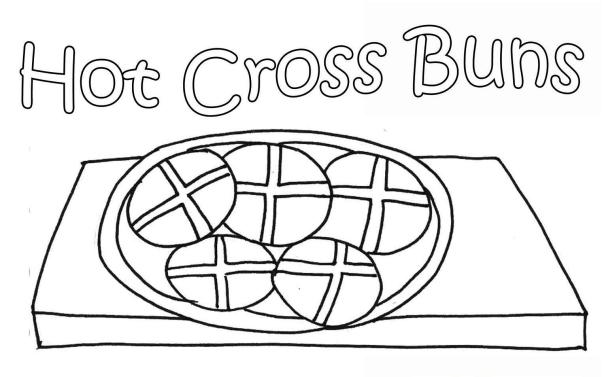
Ingredients:

sharp knives teaspoons

1 cup plain flour
³ ₄ cup coconut
1 tablespoon golden syrup
2 tablespoons boiling water

<u>Method</u>

- 1. Combine oats, sifted flour, sugar and coconut in a large bowl.
- 2. Combine butter and golden syrup in a pan, stir over a low heat until the butter is melted.
- 3. Combine soda and water (it will become very fizzy!), add to butter mixture. Stir into dry ingredients while mixture is warm.
- 4. Place level tablespoons of mixture together about 4 cm apart on greased oven trays. Press down lightly.
- 5. Bake in a slow oven (150 °deg C) about 20 minutes or until golden brown. Loosen biscuits while warm, cool on trays.



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