

# ANZAC Biscuits

makes 20.

85g	porridge oats
85g	desiccated coconut
100g	plain flour
100g	caster sugar
100g	butter
1tbsp	golden syrup
1tsp	bicarbonate of soda

- Pre heat oven to 180°C.
- Place the oats, coconut, flour and sugar in a bowl and mix well.
- Melt butter in a pan over a medium heat, remove from the hob and stir in the syrup, add the bicarbonate of soda and 2 tbsp of boiling water and stir in.
- make a well in the dry ingredients and pour in the butter mixture and mix well.
- Place a tbsp of the mixture on a tray lined with baking parchment about an inch apart and bake for about 8/10 mins.