

# Anzac Biscuits

**Type:** Biscuits

**Serves:** 40 biscuits

**Recipe source:** Aust Womens Weekly

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Small saucepan	125g butter, chopped coarsely
Measuring cups and spoons	2 tablespoons golden syrup
Small bowl	$\frac{3}{4}$ teaspoon bicarbonate of soda
Large red bowl	1 tablespoon water
2 Baking trays	1 cup rolled oats
Baking paper	1 cup desiccated coconut
5 teaspoons	1 cup plain flour
Wire cake rack	$\frac{3}{4}$ cup brown sugar

## **What to do:**

1. Preheat oven to 160°C or 140°C fan-forced.
2. Measure butter and syrup into a small saucepan and stir with wooden spoon until combined. Put saucepan on heat gently until butter and syrup melt.
3. Combine bicarbonate of soda and water in a small bowl and stir into butter mixture.
4. Combine remaining ingredients in a large red bowl. Pour over warm butter mixture and stir well to combine.
5. Roll rounded teaspoons of mixture into balls. Place about 4 cm apart on baking paper lined baking trays and flatten slightly.
6. Bake in preheated oven 12-15 minutes or until golden brown. Remove from oven and cool 5 minutes on baking trays; transfer to a wire rack to finish