

Anzac Biscuits EF

Yield 18 Cookies

1 ½ cups plain flour, sifted

2 cup rolled oats

1/2 cup caster sugar

1 ½ cup desiccated coconut

300g unsalted butter, chopped

2 tablespoons golden syrup or treacle

¼ cup water

1/2 teaspoon bicarb soda



Method

Preheat oven to 170DegC

Melt Butter, Sugar, Golden Syrup/treacle and water together. Bring to scald point.

In a bowl place oats, coconut, flour.

Add Bicarb to the melted mix. This will foam up so be wary of this.

Pour into dry mix and stir to combine.

Roll into 18 balls.

Placed onto lined trays, allowing room to spread.

Give the balls a gently push with your palm to slightly flatten.

Bake at 170degC for 12 minutes or until golden