

# Anzac Biscuits

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Serves: 20

Preparation Time: 20 Minutes

Cook Time: 20 Minutes

Total Time: 45 Minutes

## Ingredients

- 1 Cup Coconut
- 1 Cup Plain Flour
- 1 Cup Caster Sugar
- 1 Cup Rolled Oats
- 125g Butter
- 2 Tbs Golden Syrup
- 2 Tsp Bicarbonate Soda
- 2 Tbs Boiling Water

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## Method

1. Line baking tray, preheat oven to 160°C.
2. In a large bowl, combine Coconut, Flour, Sugar and oats. Make a well in the center.
3. In a medium saucepan over medium heat, mix Butter and Golden Syrup until Butter is melted.
4. Add Bicarbonate Soda and Water to Butter and pour into well.
5. Mix until well combined.
6. Roll into 20 equally sized balls.
7. Cook for 18-20 minutes, Leave to cool.