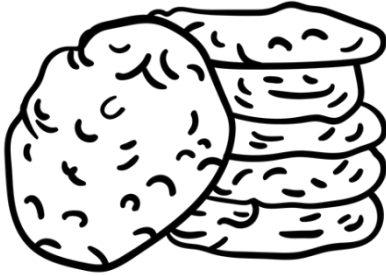




Anzac Biscuits



Ingredients:

- 1/4 cup butter/margarine
- 2 tablespoons golden syrup
- 1/4 teaspoon bicarbonate soda
- 1 tablespoon boiling water
- 1/2 cup self-raising flour
- 1/4 cup sugar
- 1/2 cup rolled oats
- 1/3 cup coconut

Method

1. Preheat oven to 160°C
2. Lightly grease 2 oven trays
3. Gently melt the butter/margarine and syrup over a low heat in a small saucepan
4. Carefully mix the boiling water and bicarbonate soda in a small cup. Then add this mixture to the melted margarine and syrup mixture.
5. In a large bowl mix the dry ingredients together with a wooden spoon.
6. Add the dry ingredients to the contents of the saucepan and mix until well combined with a wooden spoon.
7. Place teaspoons of mixture (rolled as shown) on the greased trays making sure they are well spaced.
8. Bake 10 -15 minutes until golden brown.
9. Cool on the oven tray for a few minutes before removing them onto the cooling rack.