

Sally's Anzac Biscuits

Makes approximately 36 biscuits.

Equipment:

Mixing bowl
Measuring cups
Measuring spoons
Sieve to sift flour and icing sugar
Mixing spoons
Small saucepan
Teaspoons
Baking trays x 4
Baking paper to line trays
Electric kettle to boil water
Wire racks to cool

Ingredients:

1 cup plain flour
1 cup desiccated coconut
1 cup rolled oats
 $\frac{3}{4}$ cup firmly packed brown sugar
125 grams butter
1 tablespoon golden syrup
1 teaspoon bicarbonate of soda
2 tablespoons boiling water

What to do:

- Preheat oven to 160 degrees Celsius.
- Boil some water in the electric kettle.
- Sieve the flour into a mixing bowl and add the oats, coconut and sugar. Stir to combine.
- Melt the butter and golden syrup over a low – medium heat. Mix the bi-carb soda with 2 tablespoons of boiling water, then add to the melted butter mixture.
- Pour the melted ingredients into the centre of the dry ingredients and mix well until evenly combined.
- Roll teaspoons of the mixture into balls and place 3 cm apart on the prepared baking trays. Flatten slightly with your fingers.
- Bake for 15-20 minutes until lightly golden. You may have to swap tray positions in oven halfway towards the end of cooking times.
- Remove from oven and leave to cool a minute or so on the trays for biscuits to firm up a little. Transfer to a wire rack, using a slide turner to cool.

***Tips**

Pressing mixture lightly to flatten before cooking makes crunchier biscuits. Replacing $\frac{1}{2}$ cup plain flour with the same amount of self raising flour results in chewier biscuits.