

ANZAC BISCUITS

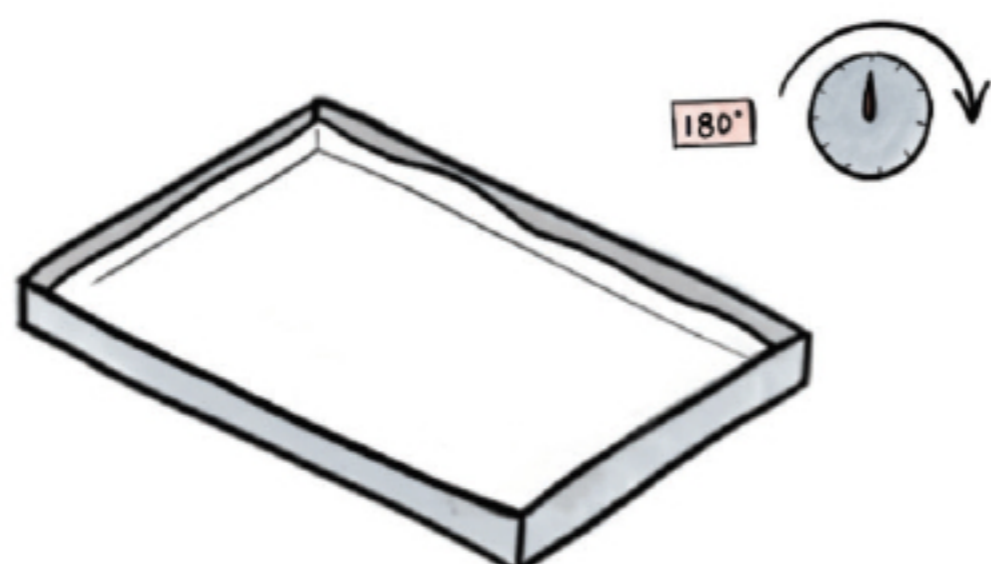

25 mins


makes
22

- 1/2 cup Edmonds standard flour
- 1/3 cup sugar
- 2/3 cup finely desiccated coconut
- 3/4 cup rolled oats
- 50 g butter
- 1 tbsp golden syrup
- 1/2 tsp Edmonds baking soda
- 2 tbsp boiling water

Sweet

1.



Preheat oven to 180°C.
Line a baking tray with baking paper.

2.



Combine flour, sugar, coconut
and rolled oats.

3.



Melt butter and golden syrup.

4.



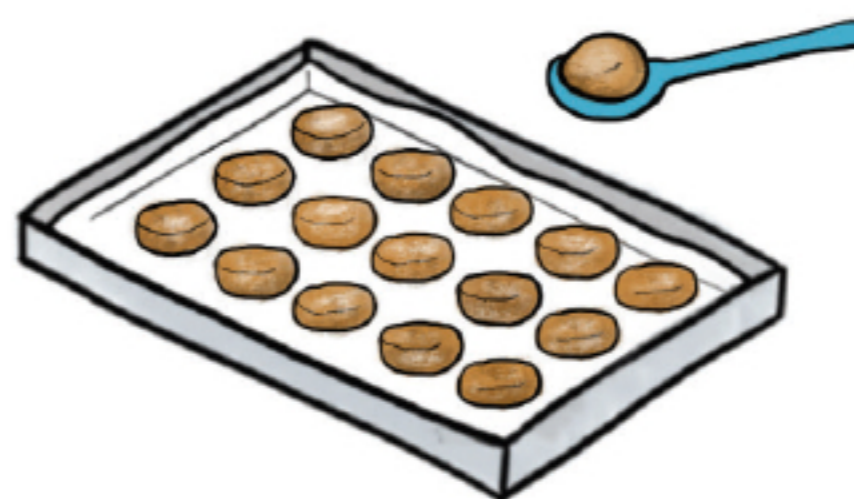
Dissolve baking soda in boiling water.
Add to the butter mixture and stir.

5.



Stir wet mixture into the dry ingredients.

6.



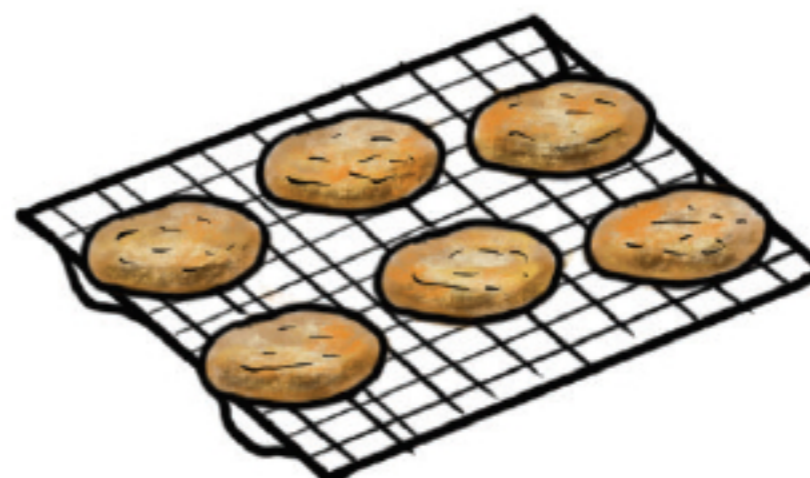
Place level tablespoonfuls of the mixture
onto the prepared tray. Flatten with a fork.

7.



Bake for 15 minutes or until golden.

8.



Leave on tray for 5 minutes.
Transfer to a wire rack to cool.