

# Anzac biscuits

Ready in **30 minutes**

## Ingredients

Serves: **24**

- 1 cup rolled oats
- 1 cup plain flour
- 3/4 cup white sugar
- 3/4 cup desiccated coconut
- 125 g butter
- 1 tablespoon golden syrup
- 1 teaspoon baking soda
- 2 tablespoons boiling water

## Preparation method

Prep: **10 minutes** | Cook: **15 minutes** | Extra time: **5 minutes**

Preheat oven to 180 degrees C.

Grease a biscuit tray.

Mix oats, flour, sugar and coconut together.

In a small saucepan over low heat, melt the syrup and butter together.

Mix the soda and the boiling water and add to the melted butter and syrup.

Add butter mixture to the dry ingredients. Drop the mixture by teaspoons on greased biscuit tray.

Bake for 12-15 minutes.

