

# ANZAC



# BISCUITS

## INGREDIENTS

- 125 grams (4oz) butter, chopped
- 2 tablespoons golden syrup or treacle
- 1/2 teaspoon bicarbonate of baking soda
- 2 tablespoons boiling water
- 1 cup (90g) rolled oats
- 1 cup (150g) plain, all-purpose flour
- 1 cup (220g) firmly packed brown sugar
- 3/4 cup (60g) desiccated coconut

## METHOD

1. Preheat oven to 180°C/350°F.
2. Grease two large oven trays; line with baking paper.
3. Stir butter and syrup in a medium saucepan over low heat until smooth.
4. Stir in combined soda and the water, then the remaining ingredients.
5. Roll level tablespoons of mixture into balls and place 5cm apart on lined trays, then flatten slightly.
6. Bake for 12 minutes or until golden and leave biscuits to cool on tray.



The recipe has been supplied by a veteran.

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**ON**