

ANZAC BISCUITS



A simple cookie recipe that pays tribute to our Anzacs and we love them. Fresh from the oven they are at their very best, or squash some ice cream in between for the best ice cream sandwiches.



Makes: 26 cookies

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

INGREDIENTS

- 150g (1 cup) plain flour
- 90g (1 cup) rolled oats (see Notes)
- 85g (1 cup) desiccated coconut
- 100g (1/2 cup, firmly packed) brown sugar
- 55g (1/4 cup) caster sugar
- 125g butter
- 2 tablespoons golden syrup
- 2 tablespoons water
- 1/2 teaspoon bicarbonate of soda

DIRECTIONS

1. Preheat oven to 160°C. Line 2 baking trays with non-stick baking paper.
2. Combine flour, oats, coconut and combined sugar in a large bowl.
3. Stir the butter, golden syrup and water in a small saucepan over medium heat until the butter melts and the mixture is smooth. Stir in the bicarbonate of soda. Add to the oat mixture and stir until well combined.
4. Roll level tablespoonfuls of the oat mixture into balls and place, about 5cm apart, on the prepared trays. Flatten until about 1cm thick. Bake, swapping trays halfway through cooking, for 15 minutes or until light golden. Set aside for 10 minutes to cool slightly before transferring to wire racks to cool completely.

NOTES: To add a twist to these biscuits, try adding a tablespoon of peanut butter or a handful of choc chips or maybe some dried cranberries.