



ANZAC biscuits



Ingredients

100



100g

plain



white



flour



25g



rolled



oats



30g caster sugar



25g

desiccated



coconut



20ml

spoon



golden



syrup



50g



butter

or



soft baking spread

X



$\frac{1}{2}$ x 5ml spoon bicarbonate soda

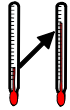


10ml spoon boiling hot water



Method

1



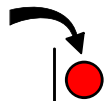
1. Preheat the oven to 160°C or gas mark 4.

2



2. Grease or line the baking tray.

3



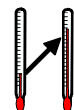
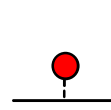
3. Sift the flour into the mixing bowl.

4

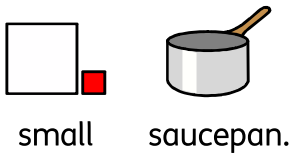


4. Mix in the coconut, oats, and sugar.

5



5. Melt the golden syrup and fat together on a low heat in a



small saucepan.



6

6. Mix the bicarbonate of soda with the boiling hot water and add to the



melted syrup and fat immediately.

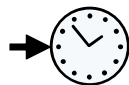
7 +



7. Add the wet mixture to the dry ingredients.



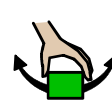
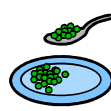
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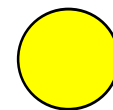
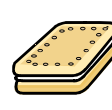
8. Mix thoroughly until combined.



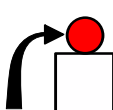
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9. Divide the mixture evenly into 8 portions using the 15ml spoon.

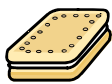
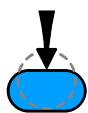


10. Use lightly floured hands to shape the biscuits into round balls and



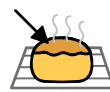
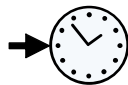
place onto the prepared baking tray.

11



11. Slightly flatten the biscuits with a lightly floured fork.

12



12. Bake for 15 - 20 minutes, until golden brown.