

ANZAC BISCUITS

125g butter

1 tablespoon golden syrup

1 cup rolled oats

¾ cup coconut

1 cup plain flour

1 cup raw sugar

1½ teaspoons bicarbonate soda

2 tablespoons boiling water



Preheat oven to 160°C.

Melt butter and golden syrup in a saucepan large enough to mix all ingredients, stirring gently.

In a separate bowl, combine rolled oats, coconut, sifted flour and sugar.

Mix soda with boiling water, add to melted butter mixture.

Stir in dry ingredients. Mix well.

Shape teaspoons of mixture into small balls and place on lightly greased oven trays. Allow room for spreading.

Bake for 15-20 minutes.