



## Anzac Biscuits

### *Ingredients:*

140 gm plain flour  
100 gm porridge oats  
135 gm brown sugar  
50 gm desiccated coconut  
1 tsp cinnamon  
Pinch of salt  
115 gm butter  
60 ml golden syrup  
1 tsp vanilla extract  
½ tsp bicarbonate of soda

### *Method:*

Pre heat the oven to 180C.

Line a baking tray with parchment or baking paper.

Place the butter and golden syrup in a small pot, and place on a low heat until melted.

Place all the dry ingredients into a large bowl and mix together.

Pour the butter/golden syrup mix into the bowl of dry ingredients.

Stir gently until well mixed.

Put spoonfuls of the mixture onto your lined baking tray.



Leave space in between each biscuit to allow room for spreading.

Place the tray into your preheated oven and bake for 8-10 minutes.

The biscuits will be golden around the edges.

Leave to cool on the tray.

NOTE – You may need to bake this in batches, or use more than one tray.