



HOW TO MAKE ANZAC BISCUITS

When you eat your freshly baked Anzac biscuits, take time to thank God for the brave soldiers who gave so much for our freedom.

INGREDIENTS (MAKES 35)

- 1 cup rolled oats
- 1 cup plain flour
- 1 cup sugar
- 3/4 (three-quarters) cup coconut
- 125 grams butter
- 2 tablespoons golden syrup
- ½ (half) teaspoon bicarbonate of soda
- 1 tablespoon boiling water

METHOD

Set oven to 150°C.

Combine oats, sifted flour, sugar and coconut in a bowl.

Combine butter and golden syrup in a pan, stir over gentle heat until melted.

Mix soda with boiling water and add to melted butter mixture. Stir into dry ingredients.

Take teaspoonfuls of mixture, roll into balls and place on lightly greased oven trays (allow room for spreading).

Cook in oven for 20 minutes.

Separate while still warm, then cool on trays.



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