

Anzac Biscuits

Ingredients

1 Cup of Plain Flour or Gluten Free Health Flour
1 Cup of Rolled Oats or [Uncontaminated Oats](#)
1 Cup Desiccated Coconut
 $\frac{3}{4}$ Cup Brown Sugar
125g Butter (unsalted if preferred)
2 tbs golden syrup
1 tsp bicarb soda
2 tbs water

Method

1. Preheat oven to 160 degrees
2. Line two baking trays with baking paper.
3. Sift flour into large bowl and stir in oats, coconut and brown sugar.
4. Put the butter, golden syrup and 2 tbs of water in a small saucepan. Stir over a medium heat until melted. Stir in bicarb soda
5. Pour the butter mixture into the flour mixture and stir until combined.
6. Roll level tablespoons of mixture into balls. Place on trays about 5cm apart.
7. Press slightly with a fork to flatten.
8. Bake for 10 mins or until golden brown.
9. Set aside on trays for 5 minutes, then transfer to a cooling rack so they cool completely

Recipe Source:

Taste www.taste.com.au