

NANA'S ANZAC BISCUIT RECIPE

Ingredients:

- 1 cup rolled oats
- 1 cup unsweetened desiccated coconut
- 1 cup sugar
- 1 cup plain flour (all purpose flour),
- 4 ounces (1 stick) or 115g of butter (if you're vegan use a butter substitute)
- 2 tablespoons golden syrup
- 2 tablespoons boiling water (and a little more if needed)
- 1 teaspoon bicarbonate of soda.



Instructions:

1. Heat oven to 180C, moderate, or 355F - drop to 170C if fan forced oven, and line two baking sheets with non-stick paper, or grease them.
2. Measure and mix dry ingredients into a large bowl.
3. Melt butter and syrup together in a saucepan.
4. Add the bicarbonate of soda to a cup with the boiling water, dissolve soda and then tip into saucepan with the butter mixture. The mixture will foam up - this is normal!
5. Tip wet ingredients into dry ingredients and mix well. If the mixture is dry add a touch more boiling water.
6. Form into teaspoon sized balls and place on tray, leaving room for spreading. Press down with a fork to flatten.
7. Bake for 10 to 15 minutes until the biscuits are golden brown. Watch carefully for the last few minutes so they don't overcook.
8. Cool on tray until firmed and then transfer to a wire rack to cool completely. Store in an airtight tin.
9. Serve with tea, coffee or a nice cold glass of milk.
10. For best results, share with someone you love. ♥