

# CHEWY ANZAC BISCUIT

**SERVES** 16 pieces

**PREP** 15 mins

**BAKE** 20 mins

**TOTAL** 35mins



## INGREDIENTS

- 1 cup Rolled Oats
- 1/2 cup Desiccated coconut
- 1 cup Plain flour (shifted)
- 1/2 tsp Bicarb soda (2 tspn of hot water to mix in)
- 1/2 cup Caster Sugar
- 125g Butter (don't use unsalted butter)
- 2 tbsps Golden syrup

## DIRECTIONS

1. Preheat fan-forced oven to 140C/284F.
2. Mix oats, sifted flour, sugar and coconut together.
3. Melt syrup and butter together in the microwave or on the stove.
4. Mix bicarb soda with boiling water.
5. Pour bicarb soda mix and butter mix into a bowl and mix.
6. Add the wet mix with the dry ingredients and mix together.
7. Use a table spoon to scoop and place on tray with baking paper. Afterwards flatten the mix.
8. Place tray in oven and bake for 20mins or until golden brown.
9. Stand on tray for 5 minutes. Then transfer to a wire rack to cool completely.