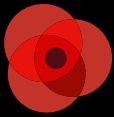




ANZAC BISCUITS

Recipe by Matt Moran



ANZAC DAY
2020 AT HOME.
WE REMEMBER.

Makes 20

INGREDIENTS

100 g rolled oats
100 g plain flour
70 g castor sugar
50 g desiccated coconut
5 g bicarbonate soda
25 ml warm water
125 g butter, melted
20 g golden syrup

- 1.** Pre heat the oven to 150°C. Line a baking tray with grease proof paper.
- 2.** In a bowl, mix the rolled oats, plain flour, castor sugar and coconut together. In a separate dish, mix the water, golden syrup and bicarbonate soda together then add to the dry mix. Stir in the melted butter then mix until combined.
- 3.** Divide the mix into 20 portions then place onto the baking tray. Lightly press the biscuits down to form rough rounds. Bake in the pre heated oven for 20 minutes. Remove and then leave to cool.