

# ANZAC Biscuits

These tasty ANZAC Biscuits are super easy to make and are great warmed with a cup of milk or made into a yummy ice cream sandwich!



Preparation time: 10 mins | Cooking time: 15-20 mins | Makes roughly 20 biscuits

## Equipment

- Wooden spoon
- Mixing Bowl
- Baking tray (may need two)
- Sieve
- Saucepan

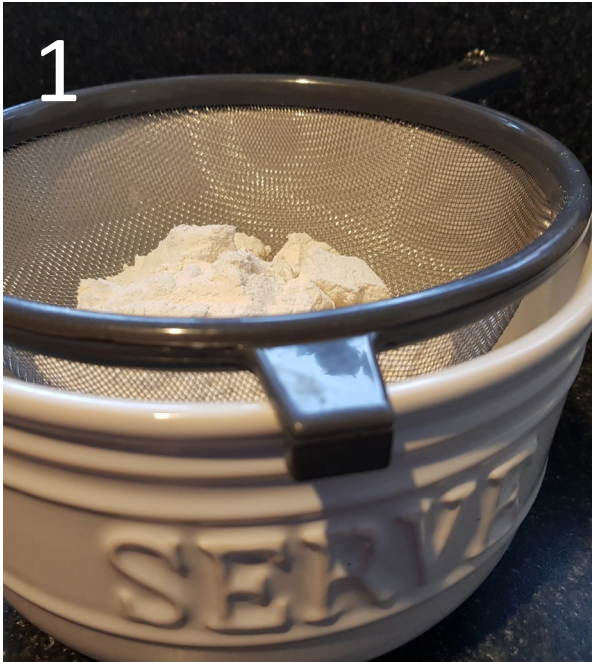
## Ingredients

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup brown sugar (can use raw sugar or stevia as alternative.)
- 1/2 cup coconut
- 125g unsalted butter (can use vegan butter as alternative.)
- 2 tbs golden syrup
- 1 tbs water
- 1/2 tsp baking soda

Note: if you want to you can add in chocolate chips, or your favourite type of nuts.

For crunchier biscuits, add more golden syrup to the recipe.

## Method



Turn oven on to 175°C. While waiting for it to heat, sift flour into a mixing bowl.



Add the sugar, oats and coconut.



Melt the butter in a saucepan. Add golden syrup and water.



Stir in the baking soda.





Add liquid to the dry ingredients.



Stir well.



Grease a baking tray and form mixture into walnut-sized balls.



Bake at 175°C for 15-20 minutes.  
Biscuits will harden once cooled.

Ka pai! Great job!

Enjoy!