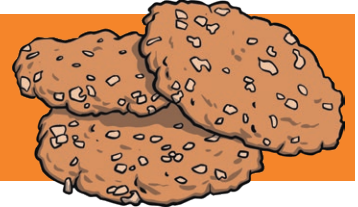




Anzac Biscuits



Ingredients

100g softened butter (plus extra for greasing)
2 tablespoons of boiling water
85g desiccated coconut
1 teaspoon bicarbonate of soda
100g caster sugar
100g plain flour
85g porridge oats
2 tablespoons golden syrup

Method

1. Put the sugar, flour, oats and coconut in a bowl, then mix well.
2. Melt the butter in a small pan and stir in the golden syrup.
3. Add 2 tablespoons of boiling water to the bicarbonate of soda, then stir into the butter and golden syrup mixture.
4. Gently pour and stir the butter and golden syrup mixture into the bowl with sugar, flour, oats and coconut.
5. Spoon dessert spoonfuls of the mixture on to buttered baking sheets.
6. Bake at 180°C for 8 - 10 minutes until golden, then transfer to wire rack to cool.

Makes approximately 20 biscuits.