Simple ANZAC Biscuits Recipe

Ingredients:

1 cup plain flour
1 cup rolled oats
1 cup brown sugar
1/2 cup coconut
125g softened butter
2 Tbsp golden syrup
1 Tbsp water
1/2 tsp bicarbonate of soda

Makes 27 biscuits

Instructions:

1. Sift the flour into a bowl. Add the sugar, rolled oats and coconut.
2. In a separate bowl, combine the butter, golden syrup, and water.
3. Stir the bicarbonate of soda into the wet ingredients.
4. Add the wet ingredients to the dry ingredients and mix thoroughly.
5. Place walnut-sized balls of mixture on a greased tray and bake at 175C for 15-20 minutes.
6. Biscuits will harden when cool.

Note: For crunchier biscuits, use more golden syrup.

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