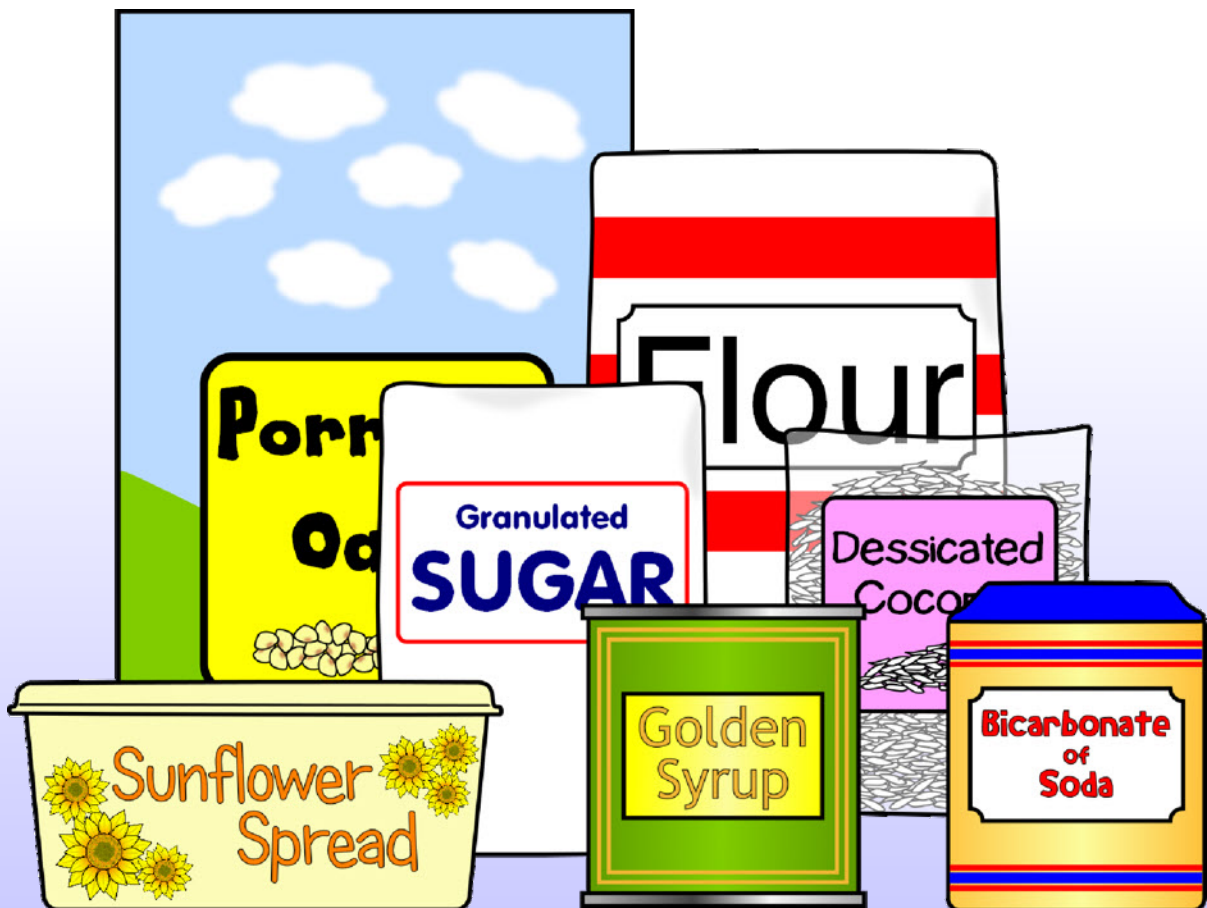


A Recipe for Anzac Biscuits

Ingredients:

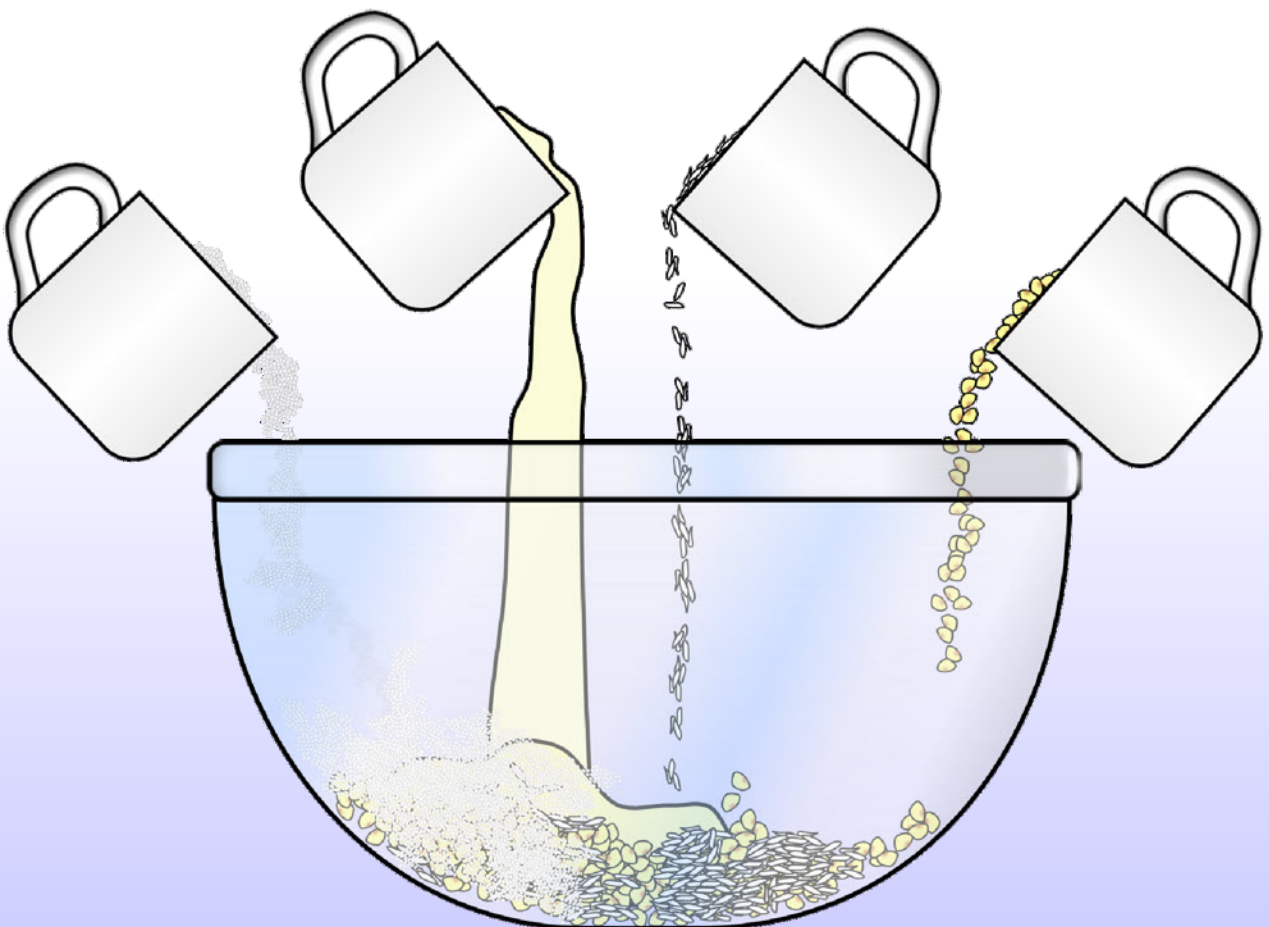
- 1 cup rolled oats
- 1 cup plain flour
- 1 cup sugar
- 1 cup desiccated coconut
- 125g butter
- 2 tbsp golden syrup
- 2 tbsp water
- 1 tsp bicarbonate of soda



A Recipe for Anzac Biscuits

1.

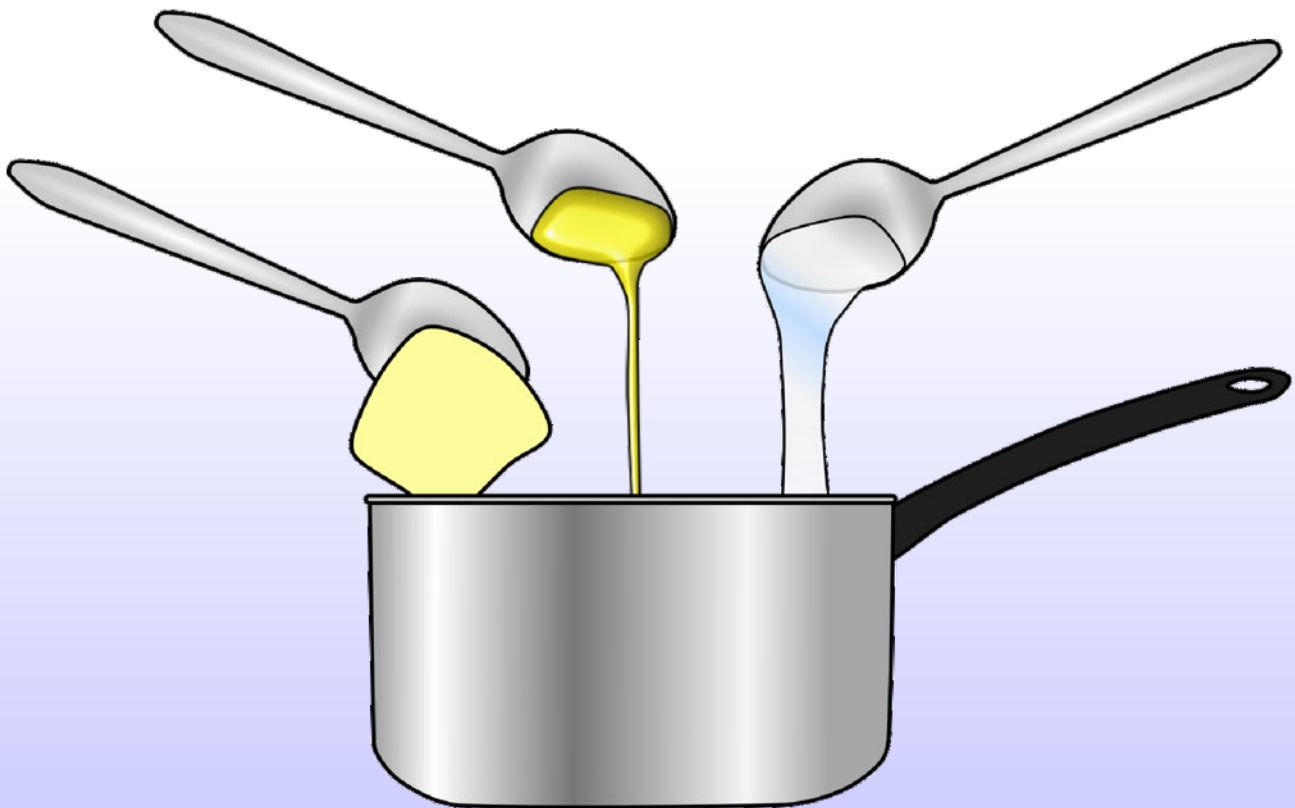
Mix together the oats, flour, sugar and coconut in a bowl.



A Recipe for Anzac Biscuits

2.

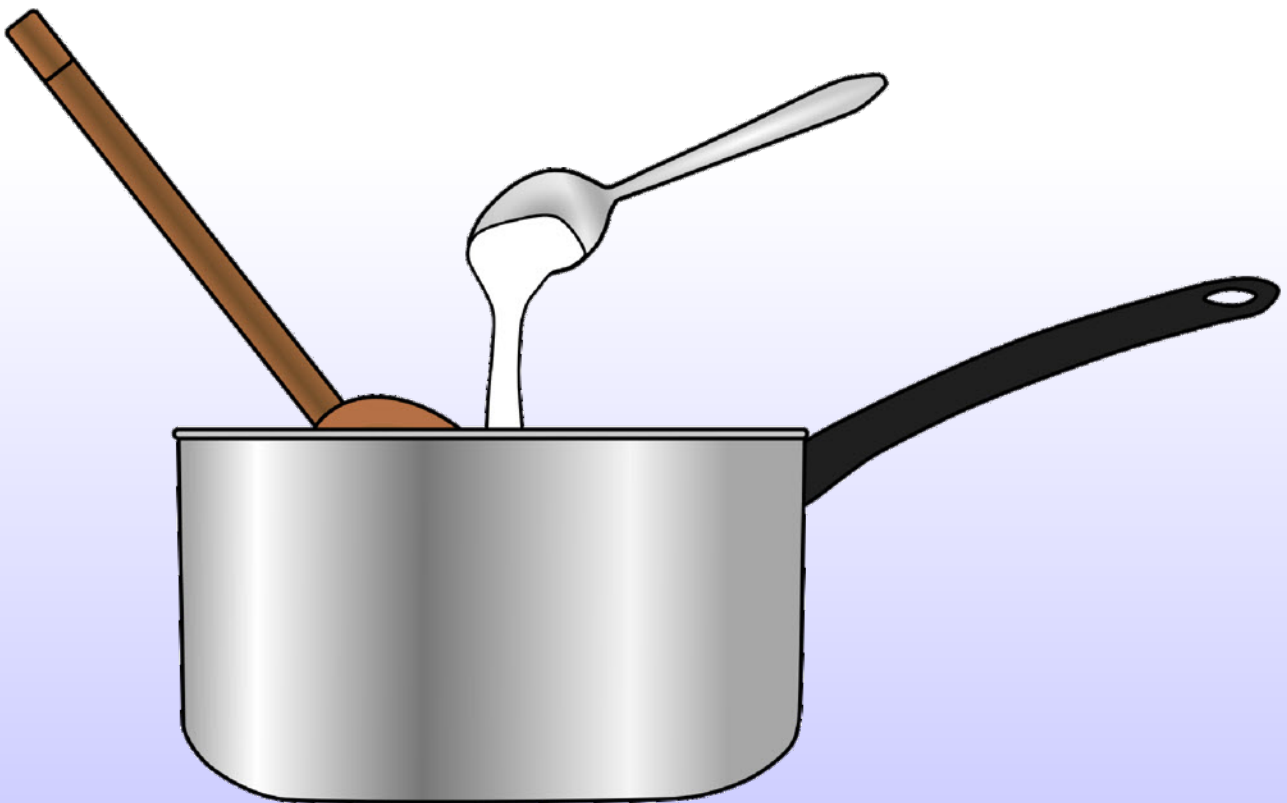
Mix the butter, golden syrup
and water in a saucepan
over a medium heat.



A Recipe for Anzac Biscuits

3.

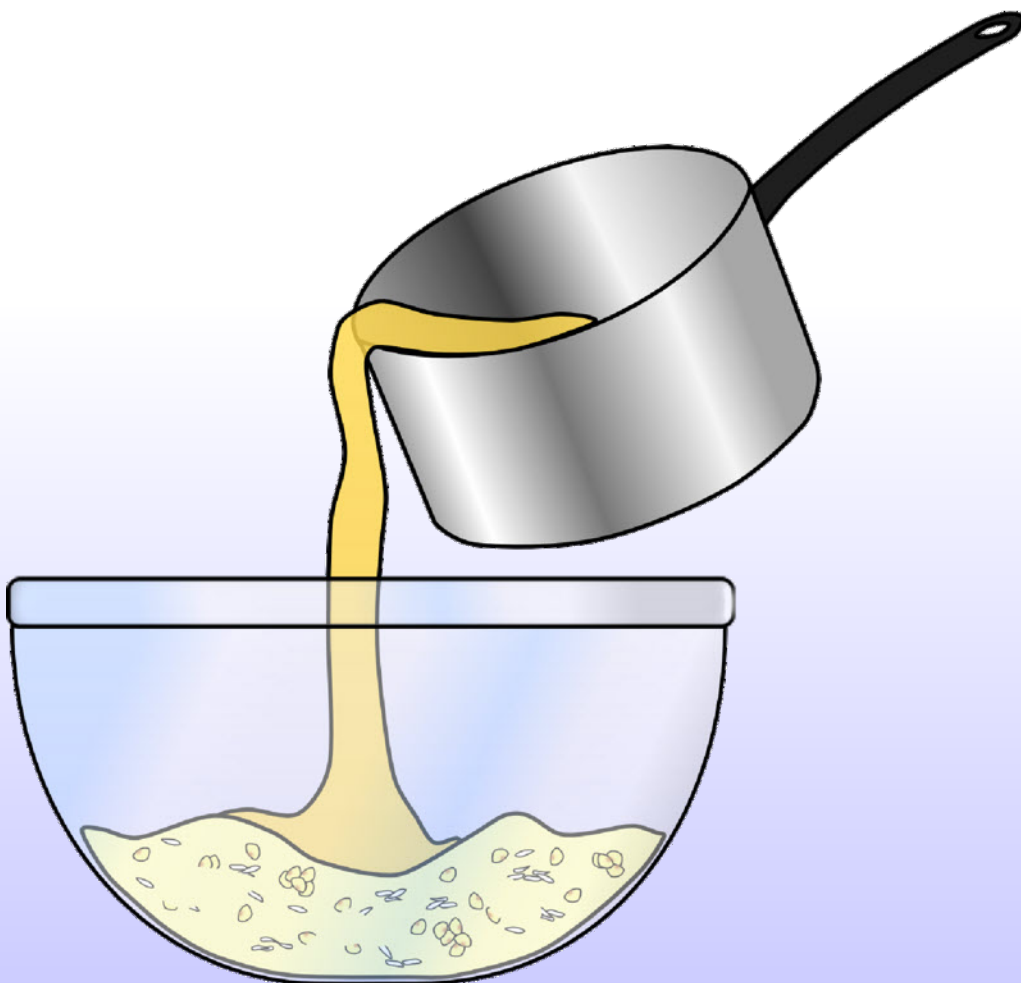
Once the butter has melted, stir in the bicarbonate of soda.



A Recipe for Anzac Biscuits

4.

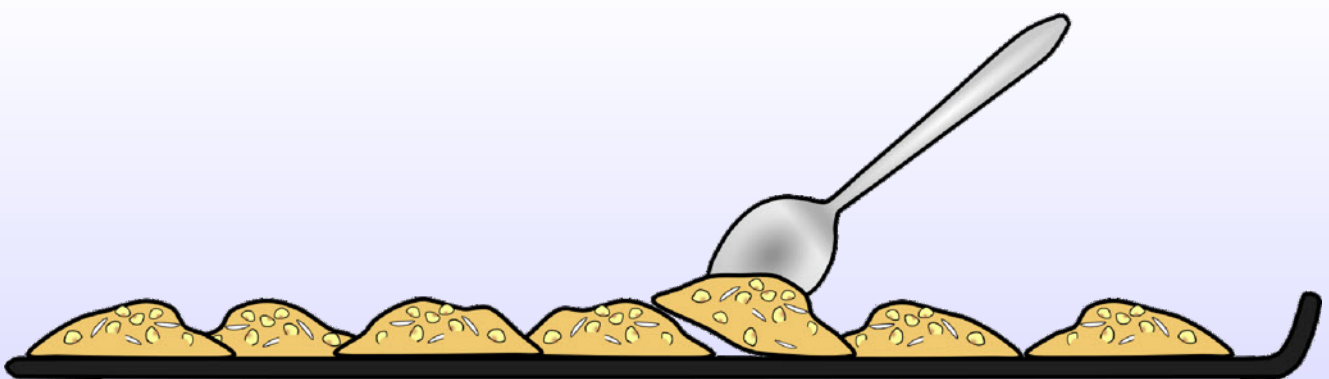
Pour the heated mixture into the bowl with the dry ingredients and mix well.



A Recipe for Anzac Biscuits

5.

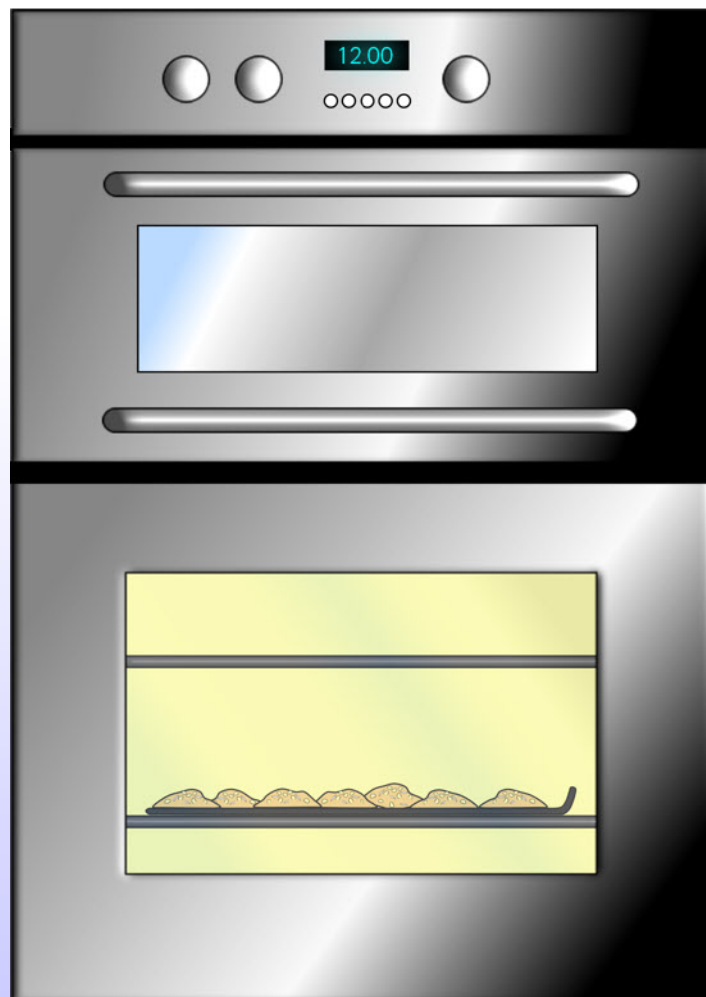
Put teaspoons of the mixture onto a greased oven tray or a tray lined with oven paper.



A Recipe for Anzac Biscuits

6.

Cook in a preheated oven at 180°C/Gas Mark 4 for about 15 minutes.



A Recipe for Anzac Biscuits

7.

Once golden leave to cool.
Then enjoy!

