

A Recipe for Anzac Biscuits

Ingredients:

1 cup rolled oats

1 cup plain flour

1 cup sugar

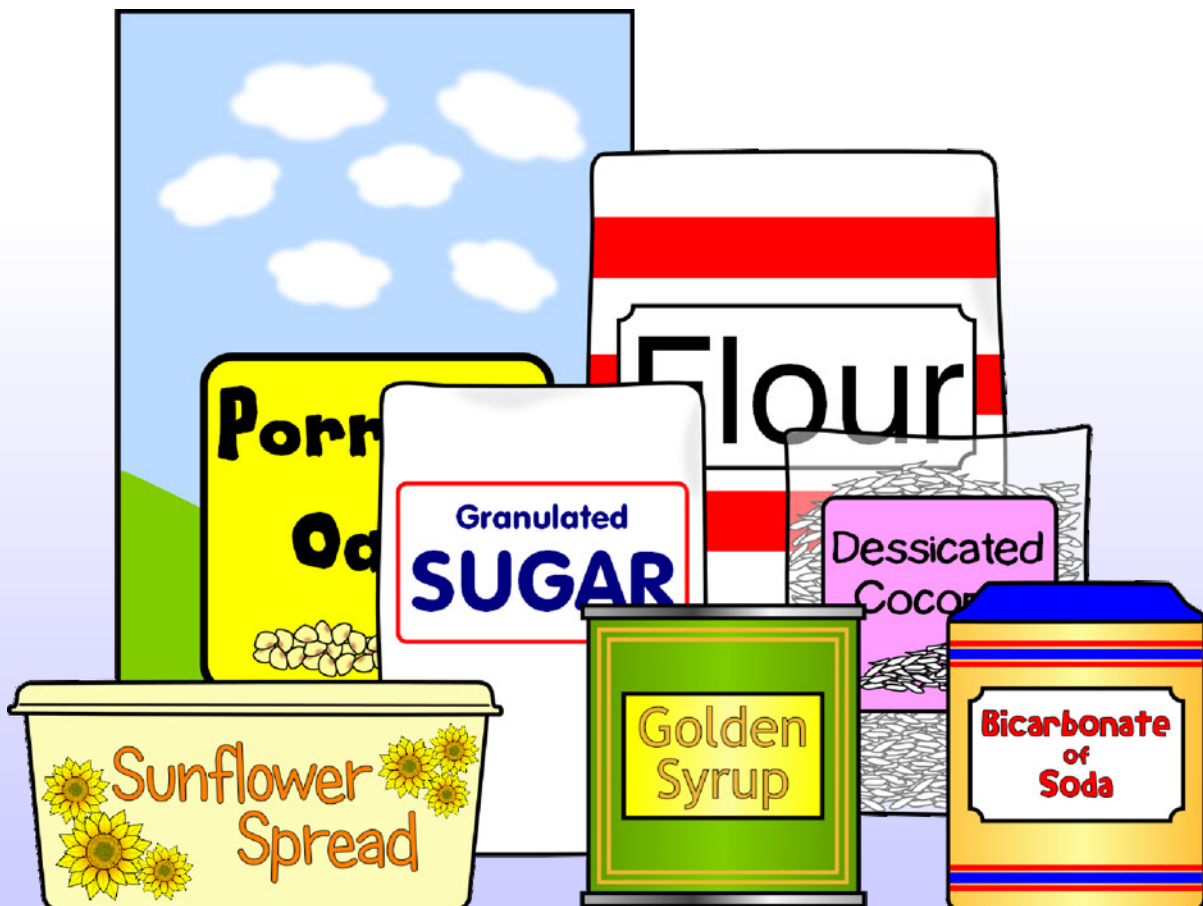
1 cup desiccated coconut

125g butter

2 tbsp golden syrup

2 tbsp water

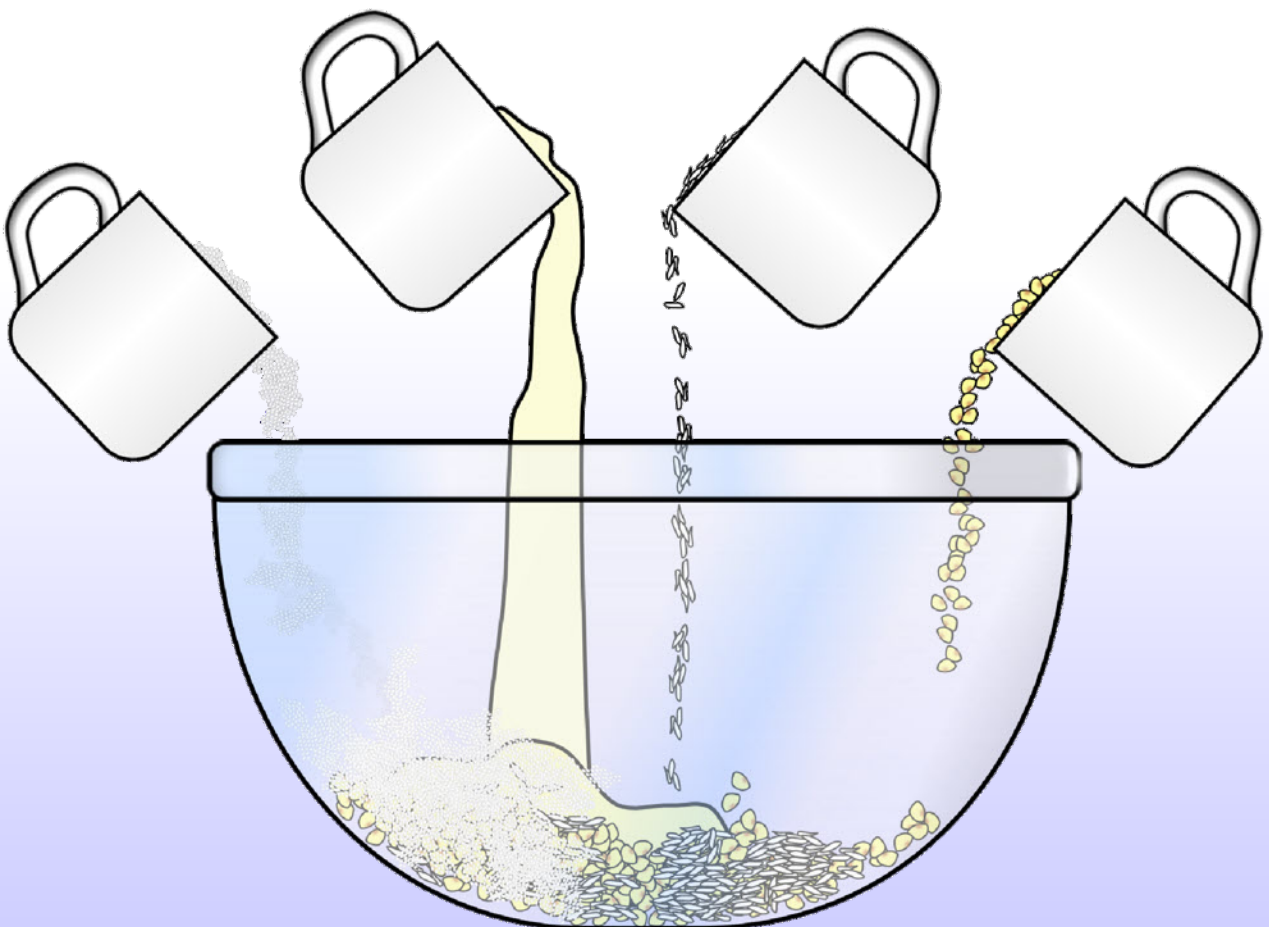
1 tsp bicarbonate of soda



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1.

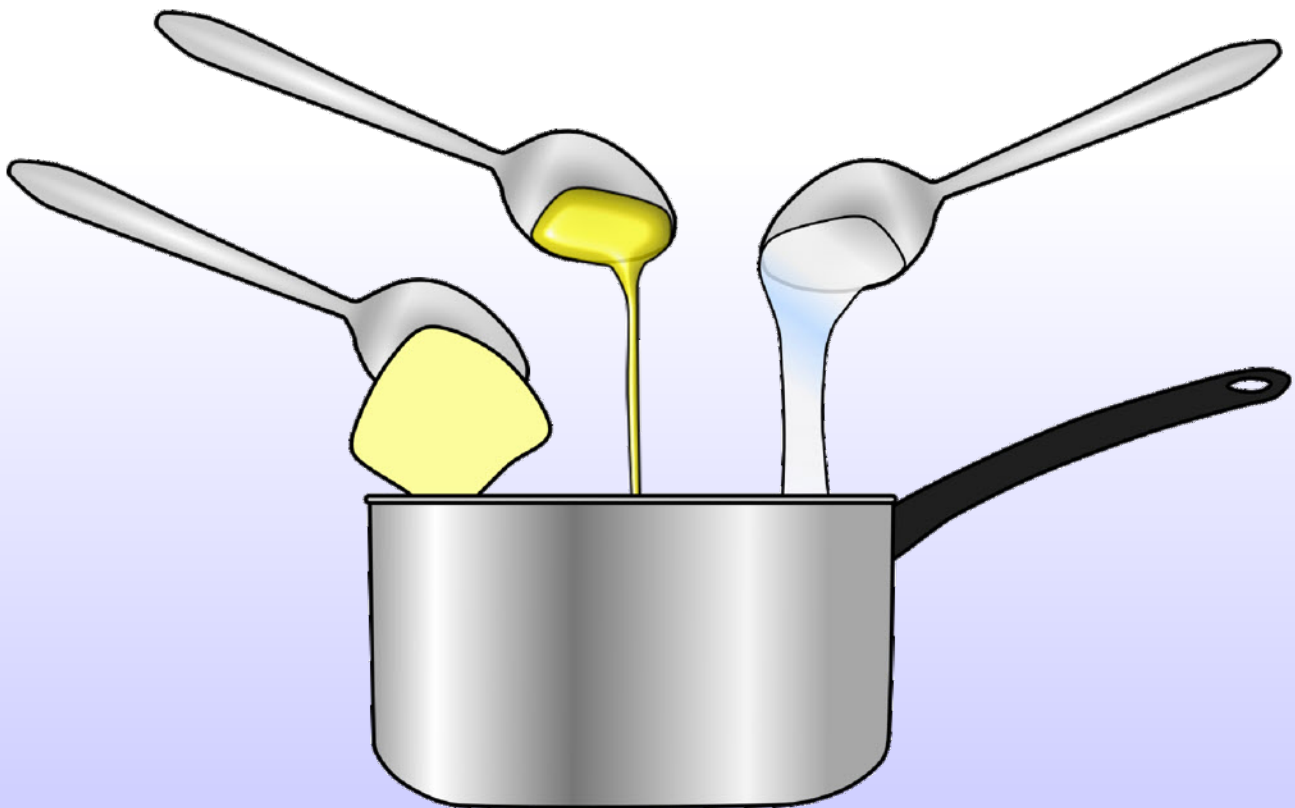
Mix together the oats, flour, sugar and coconut in a bowl.



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2.

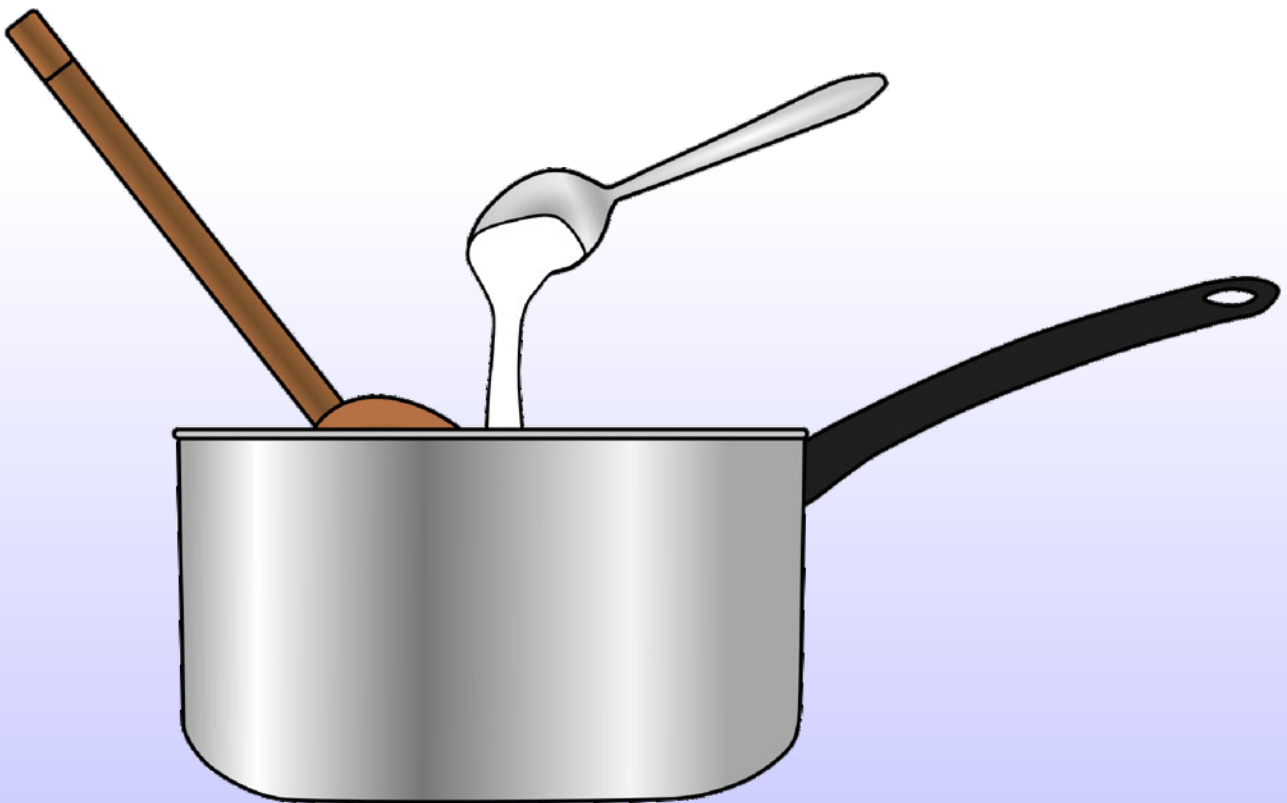
Mix the butter, golden syrup and water in a saucepan over a medium heat.



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3.

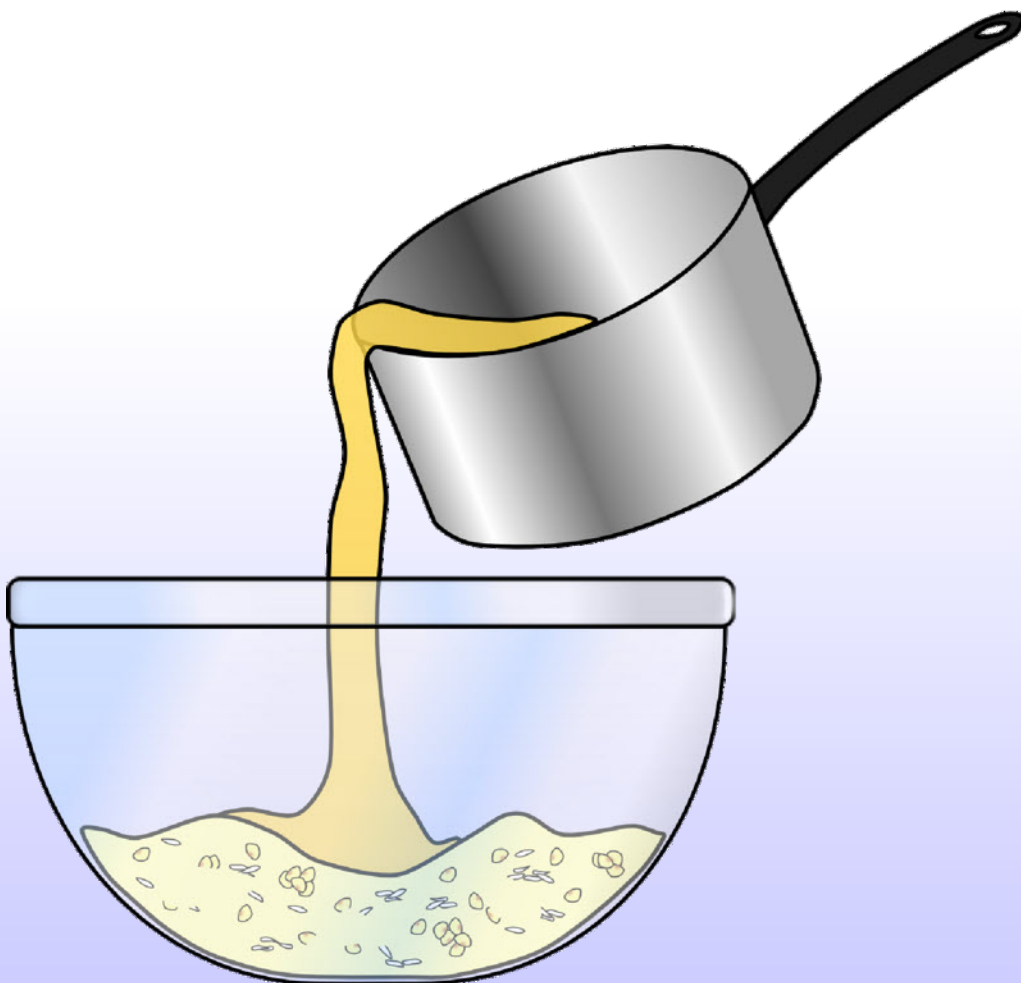
Once the butter has melted, stir in the bicarbonate of soda.



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4.

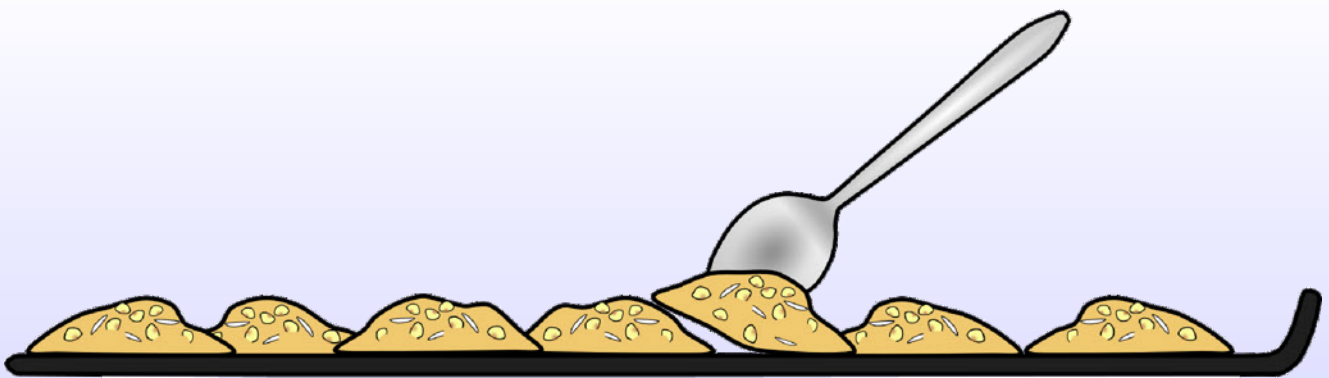
Pour the heated mixture into the bowl with the dry ingredients and mix well.



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5.

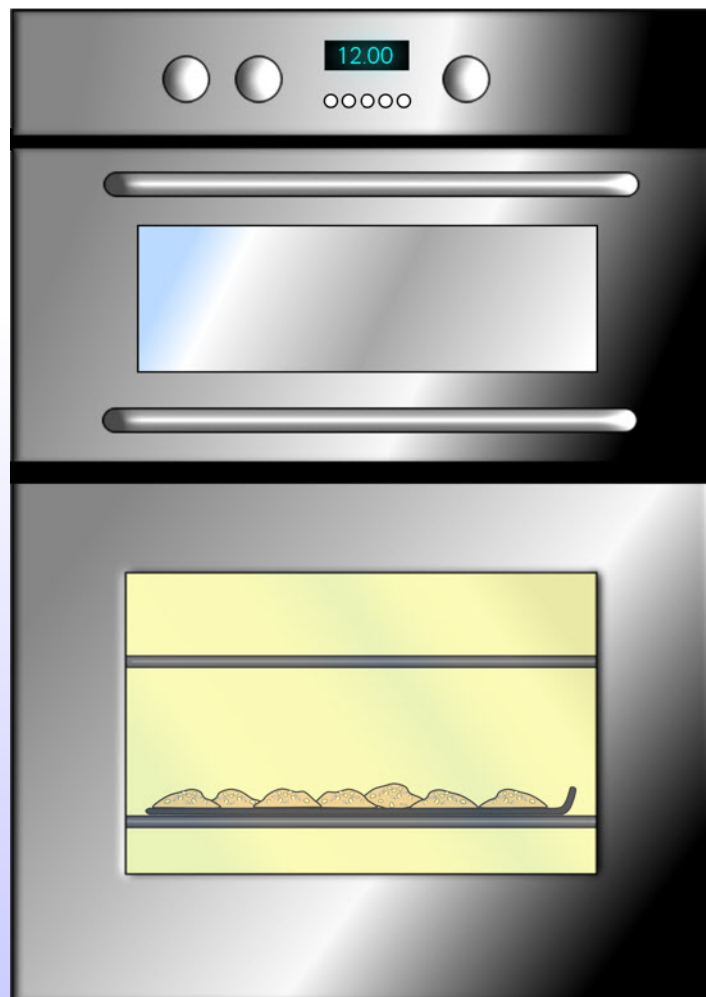
Put teaspoons of the mixture onto a greased oven tray or a tray lined with oven paper.



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6.

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



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7.

***Once golden leave to cool.
Then enjoy!***

