

ANZAC BISCUITS.

INGREDIENTS.

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|----------------------------|-----------------------------|
| 1 cup plain flour | 1 cup rolled oats |
| 1 cup of brown sugar | $\frac{1}{2}$ cup co-co-nut |
| 125 gm butter | 2 tblspns golden syrup |
| $\frac{1}{2}$ tspn bi-carb | 1 tblspn water |

METHOD.

Measure the dry ingredients, into a bowl. (Flour, sugar, coconut).

Place the syrup, butter and water into a jug and melt in the microwave.

Stir in the bi-carb soda.

Add the wet ingredients to the dry ingredients and mix together.

Shape into balls and place on a baking tray lined with baking paper.

Cook in the oven, about 175 degrees, for 15 -20 mins.

NOTE:

The biscuits will harden as they cool.