

ANZAC BISCUITS (COOKIES)

125g (4.4oz) plain flour
150g (5.3oz) sugar
1 cup unsweetened shredded coconut
1 cup rolled oats
100g (3.5oz) butter
1 tablespoon golden syrup
½ teaspoon bicarb soda
2 tablespoons boiling water

Mix together flour, sugar, coconut and rolled oats in bowl. In different bowl melt butter and golden syrup. Dissolve bicarb soda in the boiling water and add to butter and golden syrup. Remember that this mixture is a little dry so adding a little more water or butter helps. Make a well in the centre of flour, stir in liquid. Place spoonfuls on greased trays. Bake 15 to 20 minutes at 180°C (350°F).

