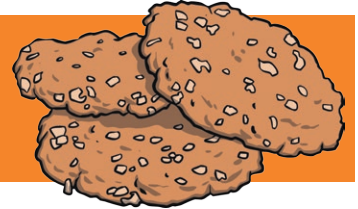




# Anzac Biscuits



## Ingredients

100g softened butter (plus extra for greasing)  
2 tablespoons of boiling water  
85g desiccated coconut  
1 teaspoon bicarbonate of soda  
100g caster sugar  
100g plain flour  
85g porridge oats  
2 tablespoons golden syrup

## Method

1. Put the sugar, flour, oats and coconut in a bowl, then mix well.
2. Melt the butter in a small pan and stir in the golden syrup.
3. Add 2 tablespoons of boiling water to the bicarbonate of soda, then stir into the butter and golden syrup mixture.
4. Gently pour and stir the butter and golden syrup mixture into the bowl with sugar, flour, oats and coconut.
5. Spoon dessert spoonfuls of the mixture on to buttered baking sheets.
6. Bake for 8-10 minutes until golden, then transfer to wire rack to cool.

Makes approximately 20 biscuits.