



THE ANZAC SPIRIT
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RSL

ANZAC BISCUITS

Commemorate ANZAC Day with a golden classic



MINUTES (PREP)

15



MINUTES (COOK)

20



SERVES

24

INGREDIENTS

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup desiccated coconut
- 1 cup brown sugar
- 125g butter
- 1 tbsp golden syrup
- 1 tbsp hot water
- 1 tsp bicarb soda

METHOD

1. Preheat the oven to 175 degrees Celsius*.
2. Combine flour, oats, coconut and sugar in a large bowl. In a saucepan, melt the butter then add the golden syrup. Bring to the boil and remove it from the stove.
3. Mix the hot water and bicarb soda then add to the butter and syrup – it should froth up. Pour this into the dry ingredients and stir together. If the mixture is a little dry, add some water.
4. Take spoonfuls of mixture, roll them into balls and place onto a greased baking tray, about 5cm apart. Use a fork to flatten the balls. Place them in the oven for 15 minutes* or until they are golden brown.
5. Remove biscuits from the oven. Let them cool on the baking tray for about a minute, then move them to a wire rack to cool completely.

*Cooking temperature and time may vary depending on your oven.



SCAN TO VIEW THE
RECIPE VIDEO