ANZAC Biscuits

Ingredients

- 1 cup of rolled oats
- 1 cup of brown sugar
- 1 cup of Plain flour
- 1/2 cup of coconuts
- 2 tbls of butter
- 2 tbls of golden syrup
- 1 tbls of water
- 1/2 tbls of bicarb soda
- Non-stick spray

Method

1. Combine dry ingredients.
2. Melt butter, golden syrup, add water then add bicarb soda.
3. Add dry ingredients, combine well
4. Roll 1 tablespoon of mixture at a time – into a ball and flatten it with palm of hand
5. Bake at 200°C oven for approx. 15 minutes until golden brown

If the mix is too dry put a little bit of hot water in it.
If too wet add a bit more of the oats