

ANZAC

Biscuits

Instructions

Pre-heat oven to 180°C. Grease or line baking trays.

In a large saucepan melt butter with golden syrup and raw sugar over a low heat. Remove from heat and set aside.

Dissolve baking soda in water, add to saucepan with the remaining ingredients, stir until thoroughly mixed.

Place spoonfuls of mixture onto baking tray allowing enough room for them to spread, flatten gently with a fork. Bake for approximately 12 minutes or until golden.

WHAT YOU NEED

- 100g butter
- 2 Tbsp golden syrup
- ½ cup raw sugar
- ½ tsp baking soda
- 2 Tbsp boiling water
- ½ cup plain flour
- ½ cup coconut
- ¾ cup rolled oats
- ⅓ cup sunflower or pumpkins seeds

