



ANZAC BISCUITS

Melt in your mouth Anzac Biscuit recipe shared by manager Kym Chandler. The perfect combination of crunch and chew...the challenge is only having one!

Ingredients:

1 cup *organic plain flour*
1 cup *organic oats*
1 cup *organic desiccated coconut*
3/4 cup *organic raw sugar*
155g *butter*
2 tbs *golden syrup*
2 tbs *water*
1 tsp *bi-carbonate soda*

Method:

Pre-heat oven to 180 degrees celsius.
Mix all dry ingredients together in a mixing bowl.
Melt butter in a saucepan and add in golden syrup, water and bi-carb, stirring to combine.
Add the wet ingredients to the dry ingredients and mix using a wooden spoon to combine.
Scoop large spoonfuls of the mixture together, squeezing onto the spoon to compact the mixture, before placing it onto a baking tray lined with non-stick baking paper.
Flatten the biscuit slightly, allowing room to spread.
Bake for 10-12 minutes or until deep golden.
Allow to cool on trays for a few minutes before transferring to wire racks to cool completely.
Enjoy!