

Anzac Biscuits



These are a soft chewy version of the Anzac.

½ cup Edmonds standard flour

⅓ cup sugar

⅔ cup finely desiccated coconut

¾ cup rolled oats

50g butter

1 Tbsp golden syrup

½ tsp Edmonds baking soda

2 Tbsp boiling water

- Preheat the oven to 180°C. Line a baking tray with baking paper.
- Mix together flour, sugar, coconut and rolled oats.
- Melt butter and golden syrup. Dissolve baking soda in the boiling water and add to butter and golden syrup. Stir butter mixture into the dry ingredients.
- Place level tablespoonfuls of mixture onto cold greased trays and flatten with a fork. These don't spread as they bake so you can place them close together.
- Bake for about 15 minutes or until golden. Leave on the tray for 5 minutes then place on a wire rack to cool.