

Anzac Biscuits

Recipe source:
Difficulty: Easy

Serves: 50

Ingredients:		Equipment:	
<ul style="list-style-type: none"> • 2 cups plain flour • 1 teaspoon ground ginger • 1 1/2 cups desiccated coconut • 2 cups traditional rolled oats • 1 cup firmly packed brown sugar • 200g butter, chopped 	<ul style="list-style-type: none"> • 1/3 cup golden syrup • 2 tablespoons honey • 1 teaspoon bicarbonate of soda • 1/3 cup cold water 	<ul style="list-style-type: none"> • Cutting board • Sharp knife • Measuring cups • Measuring spoons • 3 large baking trays • Baking powder • Saucepan • Tablespoon 	<ul style="list-style-type: none"> • Large mixing bowl • Wooden spoon • Wire cooling rack

What to do: Preheat oven to 180

- 🍷 Grease 3 large baking trays and line with baking paper
- 🍷 Combine flour, ginger, coconut, oats and sugar in a large bowl, make a well in the centre
- 🍷 Place butter, golden syrup, honey and 1/3 cup cold water in a saucepan over medium heat
- 🍷 Cook, stirring occasionally, for 5 minutes or until butter has melted and mixture is combined – bring to a simmer
- 🍷 Remove from heat and stir in bicarbonate of soda
- 🍷 Stand for two minutes
- 🍷 Add butter mixture to oat mixture, mix well to combine
- 🍷 Roll 1 tablespoon mixture into a ball flatten between palms and placed on prepared tray
- 🍷 Repeat with remaining mixture, placing biscuits 4 cm apart on tray
- 🍷 Bake biscuits 1 tray at a time for 12 minutes or until golden and just firm to touch
- 🍷 Cool on wire cooling tray for 10 minutes
- 🍷 Enjoy