



AWARD WINNING ANZAC BISCUIT RECIPE

Ingredients:

- 1 cup plain flour
- 3/4 cup caster sugar
- 1 cup rolled oats
- 1 cup desiccated coconut
- 125g unsalted butter
- 1/4 cup golden syrup
- 1/2 teaspoon bicarb soda
- 1 tablespoon boiling water

Chef's Tips:

I have learned by trial and error that you can improve on the outcome by using the best quality flour and butter. However, the rolled oats must be the cheapest rolled oats you can buy as they tend to consist of more whole oats, rather than the more refined or steel cut oats, which are too powdery.

Method:

1. Preheat oven to 180 degrees.
2. Line 2 large baking trays with baking paper.
3. Sift the flour into a large bowl.
4. Stir in the sugar, oats, coconut, then make a well in the centre.
5. Combine the butter and golden syrup in a small saucepan. Stir over low heat until butter has melted, and mixture is smooth. Remove from the heat.
6. Dissolve bicarb soda in the boiling water and add to the butter/syrup mixture, which will fizzle up a bit. Pour into the dry mixture and stir with a wooden spoon.
7. Using a dessert spoon, scoop out and shape into 24 small disks. Then using a flat-bottomed glass, press down on the small discs.
8. Bake for 20 minutes or until golden.
9. Leave on the trays for 10 minutes, before transferring to wire racks to cool further.