

Anzac Biscuits

Anzac biscuits are comfort food in Australia. Biscuits and cookies are the same thing, depending on where you live. 'Cookie' is an American term.

Ingredients:

- 1 cup all-purpose flour, sifted
- 1 cup rolled oats (regular oatmeal) uncooked
- 1 cup desiccated coconut
- 1 cup brown sugar
- ½ cup butter
- 2 tbsp golden syrup or honey
- 1 tsp baking soda
- 2 tbsp boiling water

Method:

Preheat oven to 180° C (350° F)

Combine flour, oats, coconut and sugar in a bowl.

Melt butter and syrup/honey in a saucepan over a low heat. Mix baking soda with water and add to butter and syrup/honey. Let cool slightly. Pour liquids into dry ingredients and mix well.

Spoon dollops of mixture, about the size of a walnut shell, onto a greased tin leaving as much space again between dollops to allow for spreading.

Bake in a preheated oven for 15 – 20 minutes. Cool on a wire rack and seal in an airtight container.