

ANZAC BISCUITS

INGREDIENTS

125 g unsalted butter
40 g golden syrup
1 tsp vanilla

160 g plain flour
100 g rolled oats
100 g shredded or
desiccated coconut
50 g brown sugar
100 g caster sugar
2 g (1/2 tsp) salt

2 g (1/2 tsp) bicarb soda
60 g boiling water

KITCHEN TOOL KIT

- 1 x small saucepan
- Wire whisk
- Large mixing bowl
- Small bowl
- Wooden spoon
- Ice cream scoop or
tablespoon
- 2X Lined baking trays

PREP TIME: 15 MINS
COOK TIME: 16 - 18 MINS
(DEPENDING ON SIZE)
TOTAL TIME: 35 MINS

MAKES 22 - 24 BISCUITS

METHOD

1. Preheat oven to 160°C and line two baking trays with baking paper. Boil the kettle.
2. Weigh the flour, oats, coconut, sugars and salt into a large mixing bowl and mix together to distribute evenly.
3. Combine the unsalted butter, vanilla and golden syrup in a small saucepan and heat gently until the butter is completely melted.
4. In a small separate bowl combine the boiling water and bi-carb soda. As soon as the butter has melted in the saucepan add the bi-carb and boiling water solution and whisk gently, being careful as the mixture will create a foam.
5. Pour this directly into the dry ingredients and mix together until completely combined. Leave the mixture to cool for about 15 minutes, in warm weather I put the mixture in the fridge to chill, this will firm the mixture up for easy rolling.
6. Using a tablespoon or small ice-cream scoop to measure small amounts of mixture and roll them into balls. Place them spaced generously apart on your lined baking tray, this mixture spreads out a lot! If the mixture feels firm use a damp hand to flatten slightly.
7. Bake in a preheated oven for 16 - 18 minutes or until evenly spread and golden. The biscuits will still be very soft when the pan is removed from the oven and will crisp up as they cool. Leave the cookies on your oven tray for 10 - 15 minutes before transferring to a wire rack to cool completely.

SUBSTITUTIONS

Make cookies dairy-free / vegan by using 125g dairy-free spread such as Nutellex instead of butter
For wheat-free cookies, use 180g gluten-free plain flour and certified oats; however, keep in mind oats are **not** considered gluten-free. Chill the dough for 20 minutes prior to baking to avoid too much spread.