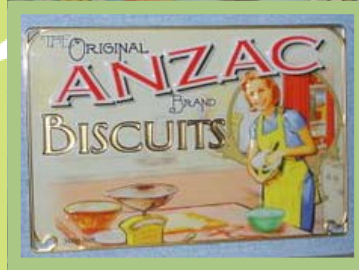


# Anzac Biscuits



## INGREDIENTS

1 Cup Rolled Oats  
¾ Cup Coconut  
1 Cup Plain Flour  
1 Cup Sugar  
2 Tbsp Boiling Water  
1½ tsp Bicarb Soda  
125g Butter  
1Tbsp Golden Syrup

## METHOD

Combine rolled oats, sifted flour, sugar and coconut. Combine butter and golden syrup in saucepan, stir over low heat until butter has melted. Mix soda with boiling water, add to melted butter mixture, stir into dry ingredients. Spoon heaped teaspoonfuls of mixture on to greased oven trays, allow room for spreading.

Bake in slow oven (160o) 20 minutes. Loosen on trays while warm, Then cool on trays.  
Makes about 30.

