

Anzac biscuits

**½ cup butter or nuttalex
1 tablespoon golden syrup
1 teaspoon bicarb soda
2 tablespoons boiling water
1 cup desiccated coconut
1 cup plain flour or Gluten free flour
1 cup organic raw sugar
1 cup of oats**

What to do

- 1. Preheat the oven to 160°C.**
- 2. Over a low heat on the stovetop
melt the butter and golden syrup in the large saucepan.**
- 3. Mix the bicarb soda with the boiling water, add to the pan and stir in, then turn off the heat.**
- 4. Combine the dry ingredients in a large mixing bowl and pour the mixture from the saucepan into the centre. Mix to a moist but firm consistency.**
- 5. Drop teaspoons of the biscuit mixture onto your baking trays.**
- 6. Bake for 20 minutes, then remove and allow to cool on the baking trays.**