

# Anzac Slice

## Ingredients

- 1 1/4 cups plain flour
- 1 1/4 cups traditional Rolled Oats
- 1 cup firmly packed brown sugar
- 1 cup Shredded Coconut
- 150g butter, chopped
- 2 tbsp golden syrup
- 1/2 tsp Bicarbonate Soda
- 2 tbsp boiling water



## Method

1. Preheat oven to 180°C/160°C fan assisted. Grease and line a 3cm-deep, 19cm x 29cm (base) tin with baking paper
2. Combine the flour, oats, sugar and coconut in a large bowl. Make a well in the centre.
3. Place butter and syrup in a saucepan over low heat. Heat, stirring occasionally, until smooth. Combine bicarbonate of soda and boiling water in a small bowl. Remove butter mixture from heat. Stir in bicarbonate of soda mixture. Add to flour mixture. Stir to combine.
4. Transfer to prepared tin. Using the back of a spoon, press mixture evenly into the tin. Bake for 25 to 30 minutes or until golden. Cool in the tin. Cut into squares. Serve.