

ANZAC Biscuits

These iconic biscuits were originally made to send to the ANZACs (Australian and New Zealand Army Corps) serving in Gallipoli



Ingredients

- 85g porridge oats
- 85g desiccated coconut
- 100g plain flour
- 100g caster sugar
- 100g butter, plus extra butter for greasing
- 1 tbsp golden syrup
- 1 tsp bicarbonate of soda

Method

1. Heat oven to 180C/fan 160C/gas 4. Put the oats, coconut, flour and sugar in a bowl. Melt the butter in a small pan and stir in the golden syrup. Add the bicarbonate of soda to 2 tbsp boiling water, then stir into the golden syrup and butter mixture.
2. Make a well in the middle of the dry ingredients and pour in the butter and golden syrup mixture. Stir gently to incorporate the dry ingredients.
3. Put dessert spoonfuls of the mixture on to buttered baking sheets, about 2.5cm/1in apart to allow room for spreading. Bake in batches for 8-10 mins until golden. Transfer to a wire rack to cool.