

Brown Sugar Anzacs

Ingredients

1 cup traditional rolled oats

1 cup plain flour

2/3 cup brown sugar

2/3 cup desiccated coconut

125g butter, chopped

2 tbsp golden syrup

2 tbsp boiling water

½ tsp bicarb soda

Method

1. Preheat oven to 160°/140°C fan forced. Line 3 baking trays with paper.
2. Combine 1 cup oats, 1 cup flour, 2/3 cup brown sugar and 2/3 cup coconut in a bowl. Place 125g butter and 2 tbsp golden syrup in a saucepan over low heat, melt butter and mix with spoon. Mix 2 tbsp boiling water with ½ tsp bicarb soda. Add to butter and golden syrup mixture and it froths up. Add to dry ingredients.
3. Roll level tablespoons of mixture into balls. Place on trays, 5 cm apart. Flatten slightly. Bake for 10 to 12 minutes or until light golden (see note). Stand on trays for 5 minutes. Transfer to a wire rack to cool completely. Serve.

Note: For crisp Anzac biscuits, cook for 15 to 16 minutes.