

Anzac Biscuits Australian CoconutOat Cookies

Oscar · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

12

Description

This Anzac biscuit recipe is from Australia and New Zealand These coconut cookies are associated with Anzac Day the joint public holiday commemorating the Gallipoli landings during World War I

Ingredients

— - 1 cup quick cooking oats - 1 cup white sugar - 1 cup all-purpose flour - $\frac{3}{4}$ cup flaked coconut - $\frac{1}{2}$ cup butter - 1 tablespoon golden syrup - 2 tablespoons boiling water - 1 teaspoon baking soda

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet or line with parchment paper. Mix together oats
2. sugar
3. flour
4. and coconut in a large bowl. Set aside. Melt together butter and golden syrup in a small saucepan over low heat. Combine boiling water and baking soda in a small bowl
5. then add to melted butter mixture. Pour over oat mixture; mix until well combined. Drop spoonfuls of dough 2 inches apart onto the prepared baking sheet. Bake in the preheated oven until edges are golden
6. 18 to 20 minutes. Cool on the baking sheet briefly before removing to a wire rack to cool completely.