

Apricot Anzac Biscuits

Oscar · 29/09/2024



Prep Time

31 mins

Difficult

Medium

Servings

15

Description

Makes around 15 to 20 biscuits depending on size the balls are rolled

Ingredients

— - ½ cup margarine - 3 tablespoons margarine - 2 tablespoons golden syrup - 2 teaspoons boiling water - 1 teaspoon baking soda - 2 cups rolled oats - 1 cup all-purpose flour - ¾ cup raw sugar - ½ cup dried shredded coconut - ½ cup diced dried apricots

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 1 baking sheet. Combine 1/2 cup plus 3 tablespoons margarine and golden syrup in a microwave-safe bowl. Heat in the microwave until margarine is melted
2. 30 seconds to 1 minute. Mix boiling water and baking soda in a small bowl until baking soda is dissolved. Stir into margarine mixture. Mix oats
3. all-purpose flour
4. sugar
5. coconut
6. and apricots together in a large bowl. Add water and margarine mixture; mix until dough is combined. Form dough into small balls and place on prepared baking sheet; flatten slightly. Bake in the preheated oven until golden
7. about 15 minutes.