

Anzac Biscuits

Oscar · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

22

Description

This is the kiwi version of this The Edmonds top 20 These biscuits were baked during the first world war for the soldiers There are no eggs in these biscuits and use ingredients we usually have in the pantry Golden syrup can be replaced by treacle

Ingredients

- - ¾ cup rolled oats - ¾ cup sweetened flaked coconut - ½ cup all-purpose flour - ½ cup white sugar - ½ teaspoon baking powder - 2 tablespoons boiling water - ½ cup butter
- melted - 1 tablespoon golden syrup

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet. Mix oats
2. coconut
3. flour
4. and sugar in a bowl. Dissolve baking powder in boiling water in another bowl; stir in butter and golden syrup. Stir butter mixture into oat mixture until dough is well mixed. Drop level tablespoonfuls of dough 2 inches apart onto prepared baking sheets. Flatten dough with a fork lightly coated with flour. Bake in preheated oven until golden brown
5. about 15 minutes.