

# Anzac biscuit recipe

This recipe is from Women's Weekly  
**[www.womensweeklyfood.com.au/recipes/best-anzac-biscuits-recipe-28575](http://www.womensweeklyfood.com.au/recipes/best-anzac-biscuits-recipe-28575)**

## Ingredients

- 125 grams butter, chopped
- 2 tablespoons golden syrup or treacle
- 1/2 teaspoon bicarbonate of soda (baking soda)
- 2 tablespoons boiling water
- 1 cup (90g) rolled oats
- 1 cup (150g) plain (all-purpose) flour
- 1 cup (220g) firmly packed brown sugar
- 3/4 cup (60g) desiccated coconut

## Method

1. Preheat oven to 180°C. Grease two large oven trays; line with baking paper.
2. Stir butter and syrup in a medium saucepan over low heat until smooth. Stir in combined soda and the water, then remaining ingredients.
3. Roll level tablespoons of mixture into balls; place 5cm apart on lined trays, then flatten slightly.
4. Bake for 12 minutes or until golden. Cool biscuits on trays.

Enjoy

