

Anzac Biscuit Recipe

Our anzac biscuits are so popular in the canteen it is hard to keep up with the demand.



Ingredients

1 cup rolled oats	2 tablespoons golden syrup
1 cup coconut	125gm marg or butter
$\frac{3}{4}$ cup sugar	2 tablespoons boiling water
1 cup wholemeal flour	1 teaspoon bicarb soda

Directions

Preheat oven to 160 degrees. Grease/line trays.

Sift flour, add sugar, oats and coconut then stir to combine.

Melt butter and syrup in a saucepan.

Mix bicarb and boiling water together and pour into the melted butter mix.

Add wet ingredients into dry mixture and stir well.

Place spoonfuls of mixture onto trays and bake for approximately 20 minutes or until golden brown. Allow to cool on the rack.

The biscuits can be delivered to either the canteen or school office anytime, as you do not need to be rostered on. We greatly appreciate any batches any time. We thank you for your generosity.