

Chewy Anzac Biscuits



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Total time: 25 min

Preparation: 15 min

Cooking: 10 min

Created by: QAST

Serves: 24

Category: Snacks

Level: Easy

Ingredients

1 cup Plain Flour

1 cup Rolled Oats

1 cup Desiccated Coconut

1 tsp Bicarbonate of Soda

0.75 cup Brown Sugar

125 g Margarine

2 tbsp Golden Syrup

2 tbsp Water

Recipe

1. Preheat oven to 160°C
2. Sift flour and stir in oats, coconut and brown sugar
3. Melt butter, golden syrup and 2 tbsp water in a small saucepan
4. Stir in bicarb (will expand in bowl)
5. Add liquid to flour mixture
6. Roll tablespoons of mixture into balls
7. Place on baking tray and flatten slightly with fork
8. Allow room to spread a lot
9. Bake 10 min or until golden brown
10. Allow to cool on tray, finished biscuits should be soft and chewy

Full description

Made fresh in the tuckshop. Thanks to Kedron State School for sharing this recipe.

Variations

Wholemeal flour can be substituted for some or all of the flour in this recipe