



*The Hamilton Hamper*



# ANZAC Biscuits

## Ingredients

- 250 GRAMS MELTED BUTTER
- 75 GRAMS GOLDEN SYRUP
- 9 GRAMS BI CARB SODA
- 65 GRAMS BOILING WATER
- 190 GRAMS ROLLED OATS
- 180 GRAMS DESSICATED COCONUT
- 300 GRAMS PLAIN FLOUR
- 240 GRAMS BROWN SUGAR
- 120 GRAMS CASTER SUGAR
- 4 GRAMS SALT

## Method

- Prepare a tray with baking paper to line. Set oven to 180 degrees.
- Pop into a bowl the butter, golden syrup and bi carb soda and melt in microwave until melted and bi-carb is frothy.
- Add the boiling water and stir to combine.
- In a large bowl combine rolled oats, coconut, plain flour, both sugars and salt.
- Mix well and then add the butter and water mixture, mix to well combined.
- The mixture will be sticky but easy to work with.
- Measure a good size (15-20 grams), roll and place on baking paper and slightly squash down with your fingers, they spread very easily so don't squash too hard.
- Cook at 180 degrees for 15 - 20 minutes. Cool on baking rack.

When cold they are lovely joined with either white or dark chocolate, I use Belgian but if you can't get that buy the best you can afford.  
Store in an airtight container to retain their crunch.

**RECIPE: MICHEL MUSSETT, FINE BISCUIT CREATOR  
CASTLEMAINE FINE BISCUIT CO.**