



READY TO COOK
BY HARRIS FARM

ANZAC BISCUITS



PREP
15 min



COOK
12 min



SERVES
6-8

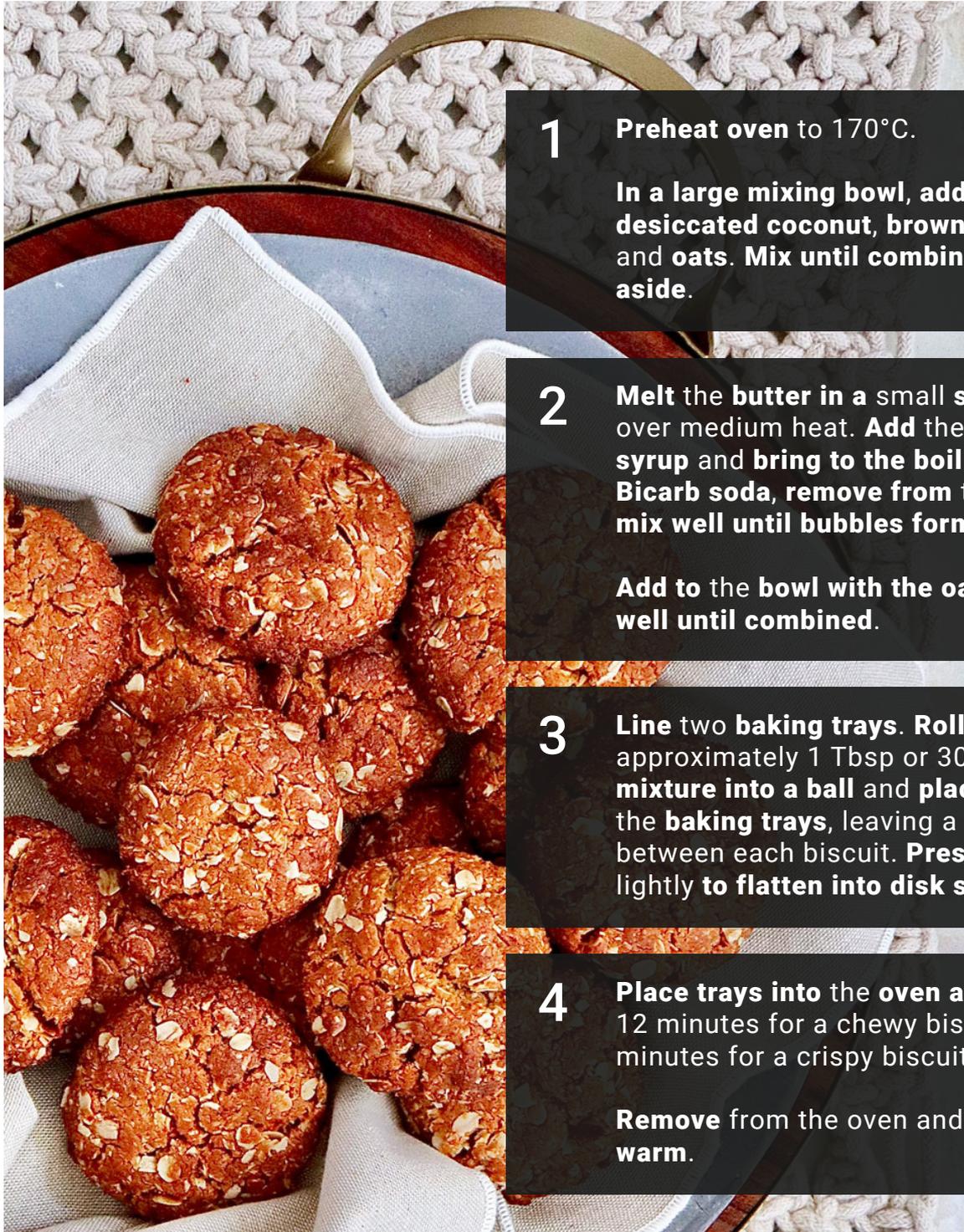
INGREDIENTS:

- > 1 Cup Plain Flour
- > 1 Cup Desiccated Coconut
- > $\frac{3}{4}$ Cup Brown Sugar
- > 1 Cup Rolled Oats
- > 120g Golden Syrup
- > 200g Butter

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tsp Bicarb Soda

METHOD – GET COOKING!



1 Preheat oven to 170°C.

In a large mixing bowl, add the flour, desiccated coconut, brown sugar, and oats. Mix until combined and set aside.

2 Melt the butter in a small saucepan over medium heat. Add the golden syrup and bring to the boil. Add the Bicarb soda, remove from the heat and mix well until bubbles form.

Add to the bowl with the oats and mix well until combined.

3 Line two baking trays. Roll approximately 1 Tbsp or 30g of the mixture into a ball and place onto the baking trays, leaving a 2.5cm gap between each biscuit. Press down lightly to flatten into disk shapes.

4 Place trays into the oven and cook for 12 minutes for a chewy biscuit, or 15 minutes for a crispy biscuit.

Remove from the oven and serve warm.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use a small ice cream scoop for equal sizes portions or weigh them using a scale.
- Use any of the leftover ingredients for other biscuits, cakes or for any other baking recipes.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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