

# Le Bon Baker

## ANZAC BISCUITS

Recipe makes 6 large biscuits.

### Dry Ingredients

125g (1 cup) all purpose flour

100g (1 cup) rolled oats

50g (3/4 cup) shredded coconut

100g (3/4 cup) brown sugar

Rock salt for sprinkling

### Wet Ingredients

120g butter

2 tbsp golden syrup

2 tbsp hot water

1 tsp bi-carb soda

### Method

Preheat oven to 180 degrees Celsius / 350 degrees Fahrenheit.

Line a baking tray with parchment paper.

In a large bowl, combine the dry ingredients.

In a small saucepan, melt together the butter and golden syrup.

Combine the water and bi-carb soda, and then add to the butter mixture. Stir until combined.

Mix butter mixture into dry ingredients until combined.

Scoop the mixture into desired size cookies and place onto the baking tray, allowing room for spreading. Gently push down centre of cookies with a fork, and then lightly sprinkle biscuits with salt.

Bake for 10 - 12 minutes for soft chewy biscuits, or 12 - 15 minutes for crunchy biscuits.

Allow to cool on tray for 5 - 10 minutes.

