



ANZAC BISCOTT'S

<i>Ingredients</i>	<i>Equipment</i>
1 ¼ Cups Plain/ Gluten Free Flour	Sifter
1 Cup Rolled Oats/ Quinoa	Measuring Cups
½ Cup Caster Sugar	Spoon Measures
¾ Cup Desiccated Coconut	Scales
2 Tablespoons Golden Syrup	Large & Small Mixing Bowl
150g Unsalted Butter/ Nuttelex	Small Saucepan
½ Teaspoon Bi Carb Soda	Wooden Spoon
1 ½ Tablespoons Water	Lined Baking Tray

What to do

1. Place sifted flour, oats, sugar and coconut in a bowl and stir to combine
2. In a small saucepan place the golden syrup and butter and stir over low heat until melted.
3. Mix the bi carb soda with 1 ½ tablespoons water and add to the golden syrup mixture. It will bubble.
Remove from heat.
4. Pour into the dry ingredients and mix together until fully combined.
5. Roll tablespoons of mixture into balls and place on lined baking trays. Press down on the tops to flatten slightly.
6. Bake for 12 minutes or until golden brown.