
HARPER & BLOHM

CHEESE SHOP

ANZAC Biscuit Recipe - Makes 12 biscuits

Prep time 10 minute, Cooking time 15 minutes

Ingredients

150gm wholemeal flour
130gm rolled oats
200gm soft brown sugar
50g desiccated coconut
125gm unsalted butter
50gm golden syrup
40gm water
½ teaspoon bi-carb soda

Method

Preheat the oven to 160°C

Line 2 baking trays with baking paper.

In a bowl combine the sugar, flour, oats and coconut.

In a small saucepan add the butter, golden syrup, water.

Over a low heat stir until the butter has melted and it goes a little syrupy.

Add the bi-carb soda & mix well (the mixture will fizz a little).

Pour the hot syrup over the flour mixture and mix until combined with your hands.

Divide the dough into 12 balls, about 60gm each.

Gently flatten each ball - you want to have 12 even discs about 2cm high.

Spread the biscuits evenly as the biscuits will spread when cooking.

Bake for 10 minutes, then turn the tray around and cook for another 5 minutes until a light golden brown.

You can leave the biscuits in the oven for a few more minutes to get a crisper result.

Remove the biscuits from the oven and leave to cool on a wire rack.