



# ANZAC BISCUITS

## INGREDIENTS

[ makes about 12 biscuits ]

1 cup rolled oats

1 teaspoon salt

1/2 cup flour

1/2 cup sugar

90 grams butter

1 tablespoon golden syrup (or 1/2

tblsp donker bastard suiker en 1/2

tblsp honing)

1 tablespoon boiling water

1 teaspoon baking soda

## METHOD

Mix dry ingredients (excluding baking soda) in a bowl and set aside. Melt the butter and mix in golden syrup (or dark sugar and honey). In a tea cup mix together the boiling water and baking soda, then combine with butter and syrup. The mixture will foam up, stir well and then mix with dry ingredients. Place spoon fulls on a baking tray allowing room to spread and bake at 175 degrees for about 15 mins. Bake for less time for a chewy biscuit, longer for a crunchy one.