Anzac Biscuits

**Difficulty:** Easy

**Serves:** Makes around 28 biscuits

**Recipe source:** Stephanie Alexander Cooking with Kids

**Equipment:**
- Baking trays
- Measuring spoons
- Measuring cups
- Mixing bowls
- Saucepan
- Wooden spoon
- Wire Rack

**Ingredients:**
- 1 cup rolled oats
- ½ cup flour
- ½ cup desiccated coconut
- ½ cup brown sugar
- 70 grams butter
- 2 Tablespoons golden syrup
- 1 teaspoon bicarbonate soda
- 1 Tablespoon boiling water

**What to do:**

Preheat oven to 180 C.

Line 2 baking trays with baking paper.

Combine oats, flour, coconut and sugar in a large mixing bowl.

Place golden syrup and butter in a saucepan and melt over a medium heat. Stir so ingredients are well mixed then turn off the heat to cool a little.

Add the bicarbonate of soda to the boiling water in a small jug, then tip it into the melted butter and syrup. The bicarb will foam up a little.

Tip into the dry ingredients and stir in well with a wooden spoon.

Place teaspoons of the biscuit mixture onto the lined baking trays leaving about 5cm of space between them so they can spread out while cooking.

Bake for 10 minutes or until golden. Remove from oven and using an egg flip, lift the biscuits onto the wire rack to cool. They will firm up as the cool down.