



Anzac Cookies

INGREDIENTS

150g plain flour
80g desiccated coconut
90g rolled oats
150g caster sugar
1 tsp baking soda
150g unsalted butter
4 tbsp golden syrup



Makes: 22 cookies



Prep Time: 5 min



Cooking Time: 13 min

METHOD

Mise en place:

Pre-heat oven at 160C fan-forced and weigh all the ingredients.
Line tray with baking paper.

Let's cook:

In a medium mixing bowl, combine plain flour, desiccated coconut, rolled oats, caster sugar and baking soda. Set aside.

In a small saucepan, melt the butter and golden syrup until it starts to bubble. Pour the melted butter into the mixing bowl with dry ingredients. Mix well with a rubber spatula.

Scoop the dough using an ice cream scoop or spoon, roll mixture into balls, flatten and place them on oven trays.

Bake for 13 minutes or until golden brown.

Transfer the cookies on a wire rack to cool.

Cool completely before serving.

Enjoy!

Tips: Store cookies in an airtight container for up to 1 week.



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