



## ANZAC BISCUITS

### Ingredients

1 cup rolled oats  
1 cup plain flour  
½ cup sugar  
¾ cup desiccated coconut  
2 tablespoons golden syrup  
½ cup butter (or margarine)  
½ teaspoon bicarbonate of soda  
1 tablespoon boiling water  
Pinch of Salt

### Method

Mix oats, flour, sugar and coconut together  
Melt syrup and butter together  
Mix soda with boiling water and add to melted butter and syrup  
Add to dry ingredients  
Place teaspoonfuls of mixture well spaced on a greased slide  
Bake in slow oven, 150-160°C, for 20 minutes  
Cook on wire rack

### Makes 50

During WW1 these biscuits were sent by wives to soldiers abroad because the ingredients do not spoil easily and the biscuits kept well during naval transportation. ANZAC stands for Australian and New Zealand Army Corps.