QUEEN
-EST 1897-



PREP: 15 mins
COOK: 12 mins
SERVES: 16-18

ANZAC biscuits

Ingredients

Biscuits

1 cup plain flour
1 cup rolled oats
1 cup desiccated coconut
3/4 cup sugar
150g unsalted butter
1/3 cup (80ml) golden syrup
2 tsp Queen Organic Vanilla Extract
1 tsp bicarbonate soda

Method - Biscuits

STEP 1

Preheat oven to 160C (fan-forced) and line a baking tray with baking paper. Combine dry ingredients in a large bowl, making a well in the centre. Set aside.

STEP 2

In a medium saucepan, combine butter and golden syrup, bring to a light simmer. Remove from the heat and add bi-carb soda and Vanilla Extract. Mix until combined.

STEP 3

Roll into large tbsp. sized balls and place on baking tray 5cm apart. Bake for 12 minutes. Allow to cool on tray for 10 minutes before moving to a wire tray to cool completely

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