



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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