

SUBMITTED BY LINDA CUSTER

# ANZAC BISCUITS

## INGREDIENTS

1 cup rolled oats  
1 cup plain flour  
1/2 cup sugar  
3/4 cup desicated coconut  
2 tbsp golden syrup  
1/2 cup butter or margarine  
1/2 teas bicarbonate of soda  
1 tbsp boiling water  
pinch salt (optional)



## AN AUSSIE CLASSIC

1. Grease or line with banking paper two flat baking trays
2. Mix oats, flour, sugar and coconut together
3. Melt syrup and butter together.
4. Mix soda with boiling water and add to melted butter an syrup
5. Add to dry ingredients
6. Place teaspoonfuls of mixture well spaced on prepared trays
7. Bake at 150-160'c for 20 minutes
8. Place on cake cooling racks to cool.

Makes 30