

Recipe from [www.inastrangeland.wordpress.com](http://www.inastrangeland.wordpress.com).



## ANZAC Biscuits

1 c all-purpose flour  
1 c sugar  
1 c shredded coconut  
1 c oats  
4 oz. (1 stick) butter  
1 T golden syrup  
1 t baking soda  
2 T of very hot water

Preheat oven to 350F. In a mixing bowl combine flour, sugar, oats and coconut. Next melt the butter and golden syrup together in a liquid measuring cup (about 1 minute in the microwave). Add two tablespoons of very hot water into a glass and dissolve the teaspoon of baking soda. Once dissolved, add the water into the butter/syrup (it should appear frothy).

Make a well in the dry mixture and pour in the butter/syrup. Stir it all together. The mixture will be heavy to stir. Next form 1/2 T size balls of the batter and place on a greased cookie sheet. Depress with a fork and bake for 10 minutes. Let cool for 5 minutes on the tray before moving to a cooling rack. Recipe makes between 40-45 biscuits.