

## Anzac Biscuits

### Ingredients

180 g rolled oats

100 g plain flour

110g sugar

1 tablespoon of golden syrup

2 tablespoons of water

125 g butter

1 heaped teaspoon of bicarb soda

### Method:

Turn on oven set on “fan bake” at 140C.

Place oats, flour and sugar in a stainless bowl, stir.

In two microwave bowls prepare the following:

In one place the butter and microwave until melted.

In the other place the water and golden syrup, heat and stir until combined.

Quickly add the bicarb soda to the golden syrup and stir, then add the melted butter. Then add to the dry ingredients. Mix well.

Place dollops via a spoon on to greased trays, 12 on a big tray, 6 on a small tray.

Place immediately in 140C “FAN BAKE” hot oven for 15-20 minutes. Set the timer. 15 minutes for chewy and 20minutes for crunchy.