

# Anzac Biscuits

**Type:** Dessert

**Serves:** 24 Tastes

**Recipe source:** SAKG

**Fresh from the garden:**

## **EQUIPMENT:**

2 Biscuit trays  
Measuring cups  
Measuring spoons  
Large bowl  
saucepan

## **TO SERVE:**

2 serving trays

## **INGREDIENTS:**

4oz butter  
1 cup sugar  
1 cup self-raising flour  
1 cup rolled oats  
1 cup coconut  
1 tablespoon honey(or syrup)  
2 tablespoons boiling water  
1 teaspoon bicarbonate soda (add a little more water if mix is too dry)

## **What to do:**

1. Grease biscuit trays and pre heat oven to 180 C.
2. Combine dry ingredients.
3. Melt together butter and honey.
4. Combine water and bicarbonate soda, and add to butter mixture.
5. Mix butter mixture and dry ingredients.
6. Drop spoonfuls of mixture onto tray, allowing room for spreading.
7. Bake for 10 - 15 minutes or until golden brown.
8. Allow to cool for a few minutes before transferring to cooling racks.