



THE ULTIMATE ANZAC BISCUIT

<https://www.mainland.co.nz/recipe/the-ultimate-anzac-biscuit.html>



PREP TIME
15 MINS

COOKING TIME
20 MINS

SERVES
12

Teaming up with our friends at We Are What We Eat, our traditional Anzac biscuit is the perfect balance of chew and crunch.

Ingredients

- 1 1/2 cups Rolled Oats
- 1 1/2 cups Desiccated Coconut
- 1 1/2 cups Plain Flour
- 150g Mainland Unsalted Butter (or salted if you prefer)
- 1/4 cup Golden Syrup
- 1 cup Caster Sugar
- 1 tsp Baking Soda
- t Tbsp Water

Method

1. Preheat oven to 180°C. Combine the oats, coconut and flour in a bowl and set aside.
2. Melt the butter, golden syrup and sugar in a saucepan over medium heat, stirring until the butter melts and sugar dissolves (1-2 minutes). Remove from heat, cool slightly, then add the baking soda mixed with water. Stir to combine, then pour over the oat mixture and mix.
3. Dampen your hands to avoid the mixture sticking and roll into 24 balls. Divide between 2 trays lined with baking paper, leaving 3cm between each. Flatten lightly with a fork.
4. Bake for 20-22 minutes until golden swapping trays halfway through if need be. Remove from oven and cool completely on a wire rack.