

## ANZAC BISCOTTIS

<i>Ingredients</i>	<i>Equipment</i>
1 ¼ Cups Plain Flour Sifted	Measuring Cups
1 Cup Rolled Oats	Spoon Measures
½ Cup Caster Sugar	Scales
¾ Cup Desiccated Coconut	Mixing Bowl
2 Tablespoons Golden Syrup	Small Saucepan
150g Unsalted Butter	Lined Baking Tray
½ Teaspoon Bi Carb Soda	Wooden Spoon
	Chef's Knife

### *What to do*

1. Place flour, oats, sugar and coconut in a bowl and stir to combine
2. In a small saucepan place the golden syrup and butter and stir over low heat until melted.
3. Mix the bi carb soda with 1 ½ tablespoons water and add to the golden syrup mixture. It will bubble. Remove from heat.
4. Pour into the dry ingredients and mix together until fully combined.
5. Roll tablespoons of mixture into balls and place on lined baking trays. Press down on the tops to flatten slightly.
6. Bake for 12 minutes or until golden brown.