

Henley-on-Mersey ANZAC Biscuits

Ingredients

130g butter
1 Tb golden syrup
1 c flour
pinch salt
1 c coconut
1 c sugar
1 c rolled oats
2 teas bicarb soda
2 Tb boiling water
6 drops vanilla



Method

1. Prepare a moderate oven 180c, grease oven trays
2. Gently melt golden syrup and butter.
3. Sift flour and salt, add sugar, coconut, rolled oats and vanilla.
4. Dissolve bicarb soda in boiling water.
5. Mix all ingredients together.
6. Roll into small balls and place on tray allowing room to spread.
7. Bake for about 10-15 minutes until golden brown. Allow to cool for $\frac{1}{2}$ minute before lifting off tray.