



**Miele**

# Anzac biscuits

By Miele

**10 minutes**

Preparation time

**15-20 minutes**

Cooking time

**Makes 35 biscuits**

Serves

## INGREDIENTS

- 150 g (1 cup) rolled oats
- 150 g (1 cup) plain flour, sifted
- 150 g (? cup) caster sugar
- 65 g ( $\frac{3}{4}$  cup) desiccated coconut
- 125 g salted butter
- 2 tbsp golden syrup
- $\frac{1}{2}$  tsp bi-carb soda
- 1 tbsp boiling water

## METHOD

1. Combine the oats, flour, sugar and coconut.
2. Combine the butter and golden syrup in a small saucepan and stir on low-medium heat, induction setting 4, until butter is melted.
3. Mix the bi-carb soda with the boiling water and add to the melted butter mixture. Stir into the dry ingredients.
4. Place heaped teaspoons of mixture on baking paper lined baking trays, allowing room for spreading.
5. Place in the oven on Fan Plus at 140°C with crisp function activated and bake for approximately 20 minutes, or until the biscuits are golden.
6. Bake the biscuits for an additional 5 minutes for a crunchy consistency.
7. Remove from the oven and cool on trays.

## Hints and tips

- The biscuit dough can be frozen in a roll, or in the cut discs.
- Increase temperature to 170°C for a darker colour.