

ANZAC BISCUITS

Recipe By:

Thermomix Everyday Cookbook

Summary:

A delicious sweet biscuit made from butter, sugar, oats, and dessicated coconut. A favourite in Australia and New Zealand.

**STEVEN'S
QUANTUM
KITCHEN**

Ingredients:

- 120g (4.2 oz) butter
- 100g (3.5 oz) golden syrup (corn syrup or honey work, too)
- 1 teaspoon bicarb soda
- 100g (3.5 oz) rolled oats
- 150g (5.3 oz) plain flour
- 70g (2.5 oz) brown sugar
- 50g (1.8 oz) dessicated coconut

Directions:

1. Preheat oven to 160 degrees Celsius (320° F).
2. Line baking tray with baking paper. Set aside.
3. Combine butter and golden syrup and melt over medium heat. Stir to combine thoroughly.
4. Stir in bicarb of soda and blend completely.
5. In a mixing bowl, combine oats, flour, brown sugar, and dessicated coconut.
6. Stir dry and wet ingredients together with a wooden spoon, or with your hands.
7. Take a heaped tablespoon of the mixture, roll it into a ball, and flatten gently with three fingers.
8. Place the biscuit on the baking tray, leaving approximately 1 to 2 fingers distance between each one.
9. Place tray in preheated oven and bake for 8 - 10 minutes, or until golden brown. Check the biscuits at 8 minutes to ensure they are not overcooked.
10. Allow the biscuits to cool for 2 minutes on the trays, and then transfer them to wire racks to cool completely.