

Anzac Biscuits

Ingredients

1 ½ cup Lowan Rolled Oats
½ cup plain flour
½ cup sugar
90 grams margarine
1 tablespoon golden syrup
1 tablespoon boiling water
1 teaspoon bicarbonate of soda



Method

1. Pre-heat oven to 180°C/350°F (160°C fan-forced).
2. Mix together the oats, flour and sugar in a medium bowl.
3. Using a microwave oven or stovetop, heat margarine together with golden syrup until melted.
4. In a small bowl, combine water and bicarbonate of soda then add into the golden syrup mix while stirring.
5. Pour syrup into the dry ingredients and mix together to combine.
6. Roll a tablespoon of mixture into balls and place on baking trays lined with non-stick baking paper. Press down tops to flatten slightly.
7. Bake for approximately 13 minutes or until golden brown. Stand for 5 minutes before transferring to a wire rack to cool

