

# ANZAC BISCUITS

<u>Ingredients</u>	<u>Method</u>
125g butter 1 cup rolled oats. 1 cup plain flour ¼ cup sugar ¾ cup coconut ½ t bicarb soda 3 T golden syrup 2 T boiling water	<ol style="list-style-type: none"><li>1. Preheat oven 180°C</li><li>2. Melt butter and golden syrup together in the microwave.</li><li>3. Mix bicarb soda and boiling water and add to butter mixture.</li><li>4. Mix all dry ingredients in a bowl and add to liquid ingredients.</li><li>5. Place teaspoonfuls of mixture on a baking paper lined tray. <b>Allow room for spreading!</b></li><li>6. Bake for 20 mins or until golden brown.</li><li>7. Cool on a wire cooling rack.</li></ol>

# MACADAMIA AND WATTLESEED ANZAC BISCUITS

<u>Ingredients</u>	<u>Method</u>
½ c whole macadamia nuts ¾ cup plain flour 1 ½ cups rolled oats ¾ cup castor sugar ½ cup desiccated coconut 1 T wattle seeds 2 T boiling water 1 t golden syrup 1 t bicarb soda 125 grams butter, melted	<ol style="list-style-type: none"><li>1. Preheat oven to 180°C and line a baking tray with baking paper.</li><li>2. Soak wattle seeds in boiling water for 5 minutes and drain.</li><li>3. Spread macadamia nuts over tray and bake for 5 minutes until golden. Remove from heat and chop roughly on a white chopping board.</li><li>4. Place flour in a large glass bowl. Add the toasted macadamia nuts, wattle seeds, rolled oats, sugar and coconut. Stir to combine.</li><li>5. Melt butter and golden syrup in a small saucepan. Remove from heat and add bicarb soda.</li><li>6. Add butter mixture to flour mixture and combine using a bread and butter knife.</li><li>7. Roll into small balls. Place on the baking paper and flatten lightly with the back of a fork.</li><li>8. Bake for 10-12 minutes if you require a softer biscuit or 15 minutes if a crunchier product is required.</li><li>9. Cool on a wire rack.</li></ol>