**ANZAC Biscuits**

* 1 cup rolled oats
* 1 cup raw sugar
* ¾ cup desiccated coconut
* 1 cup plain flour, sifted
* 125 g butter
* 2 tablespoons Golden Syrup
* ½ tsp bicarbonate of soda
* 3 tablespoons boiling water

**Method**

1. Preheat the oven to 180°C, no fan. (If your oven is fan forced, drop it down to 160°C)
2. Line a baking tray with baking paper.
3. Place the oats, coconut, flour and sugar in a bowl, stir with a wooden spoon to combine. Melt the butter and golden syrup in a saucepan over low heat. In a separate bowl, combine the bicarbonate of soda and boiling water, then add this to the butter/syrup mixture. It will probably foam up and increase in size. That’s good. Pour this foaming mess into your dry mix and stir.
4. Once it’s all combined, roll into golfball-sized balls, or, using a spoon, drop mixture onto trays, spacing them about 6cm apart.
5. Bake for 15-18 minutes or until golden brown.
6. Cool on trays, or transfer to wire racks. Store in a biscuit tin or plastic container for a month or so. (As if! They’ll be eaten in days!)

Source: <https://www.mamamia.com.au/best-anzac-biscuit-recipe-known-humankind-fact/>