1 **Anzac biscuits**

**Ingredients:**
- 1 cup rolled oats
- 1 cup sugar
- 1 cup coconut
- 1 tablespoon syrup
- 3/4 cup flour plain
- 2 tablespoons butter
- 1 teaspoon bicarbonate of soda (dissolved in 2 tablespoons boiling water)

2 **Method**
- Pre heat oven to 180
- Melt butter.
- Dissolve soda into water
- Add syrup to dissolved soda and water. Combine with the melted butter.
- Mix dry ingredients in a bowl and stir in liquid.
- Place small balls about the size of a walnut on to baking tray 5 cms a part and flatten out about 1cm thick bake in moderate oven for 12 - 15 mins until lightly golden
- Allow to cool on tray for 5 mins before transferring to a wire rack.
- Lift out carefully with a knife as they are soft until cold.