



ANZAC TREATS



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RECIPE

Step One

Preheat your oven to 180°C or 160°C for fan-forced. Line two baking trays with baking paper.

Step Two

Combine oats, coconut, flour and sugar in a large bowl. Make a well in the centre. Place 185g chopped butter, ¼ cup golden syrup and ¼ cup cold water in a saucepan over medium heat. Stir for 4 to 5 minutes or until butter has melted. Remove from heat. Stir in bicarbonate of soda. Stir butter mixture into oat mixture.

Step Three

Using ¼ cup mixture per ball, roll mixture into 12 balls. Place two balls, 10cm apart, on each prepared tray. Using the palm of your hand, flatten each ball into a 1cm-thick, 8cm (diameter) round. Bake for 17 to 18 minutes or until golden. Stand on trays for 5 minutes. Transfer to a wire rack to cool. Repeat process with remaining mixture. Serve.

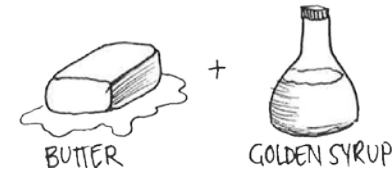
Makes 12 cookies.



Recipe by Claire Brookman.
Source: taste.com.au

- DRY - INGREDIENTS

JUST ADD



BUTTER

GOLDEN SYRUP