



# ANZAC biscuits

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|--------------|---------------------|
| 制备过程         | 30 分钟               |
| 烘烤的时间        | 16 分钟               |
| 时间：烘烤时间取决于机器 |                     |
| 份            | 20                  |
| 电器           | Combair SE 自 2015 年 |

## Preparation

100 g rolled oats  
160 g plain flour  
90 g desiccated coconut  
130 g cane sugar  
40 g sugar  
2 tbsp water  
2 tbsp golden syrup  
130 g butter  
½ tsp bicarbonate of soda

Mix the oats, flour, desiccated coconut and sugars together.

Heat the water, golden syrup and butter in a saucepan until the butter is just melted. Stir in the bicarbonate of soda.

Add the liquid to the oat mixture and mix everything together well.

将发酵桶预加热 热风 到 **160°C**

Using a teaspoon, form walnut-sized balls out of the mixture, place on the lined trays 4 cm apart and flatten to about 1 cm thick.

Put the baking trays into the preheated cooking space. Bake.

放入糕点

在 热风 期间为 **160 16 分钟°C**

After baking, cool the biscuits on a wire shelf.

## 配件

2 baking trays  
Wire shelf





## 附加信息

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|------|------------|
| 创建时间 | 11.12.2019 |
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