



# ANZAC biscuits

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	16 Mins
Portions	20
Appliance	Combair SE from 2015

## Preparation

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- 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.

### **(Pre-)heat cooking space to 160 °C with Hot air**

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.

### **Put the pastry in**

### **Hot air 160 °C for 16 Mins**

After baking, cool the biscuits on a wire shelf.

## Accessories

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- 2 baking trays
- Wire shelf

