



ANZAC biscuits

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 20

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.

(For)varm ovnrummet til 160°C i Varmluft

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.

Sæt bagværket ind

Varmluft 160°C i 16 Min.

After baking, cool the biscuits on a wire shelf.

Tilbehør

2 baking trays
Wire shelf





Yderligere oplysninger

Oprettet den

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