# ANZAC biscuits

Recipe by V-ZUG Ltd.

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

## 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.

**(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

2 baking trays

Wire shelf

## Additional information

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