



ANZAC biscuits

Recipe by V-ZUG Ltd.



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

