**‘How to make Anzac Cookies’**

**(without coconut)**

**Ingredients:**

* 3/4 cup sugar
* 1 cup rolled oats
* 1 cup plain flour
* 125g of butter
* 2 tablespoons golden syrup/honey
* 1 teaspoon bicarbonate soda
* 2 tablespoons boiling water

**Method:**

1. Mix dry ingredients together.
2. Melt butter and golden syrup.
3. Add bicarb soda and water together and drop into the saucepan of butter and golden syrup. This will fizz lightly.
4. Pour the warm mixture into the bowl of oats sugar and flour.
5. Mix well and drop teaspoons of mixture onto a greased or lined baking tray, bake in moderate oven 160C for 10 minutes or until golden brown.
6. Remove the biscuits from the baking tray and allow to cool.

