

Anzac Biscuits makes 24 biscuits



1. Preheat fan forced oven to 160°C.
2. Line baking trays with baking paper.
3. Into a large bowl on the scales measure:
 - **90g rolled oats (not quick cooking oats)**
 - **50g dessicated coconut**
 - **150g plain flour**
 - **165g brown sugar**
 - **a pinch of salt**Mix well.
4. Into a small saucepan on the electronic scales measure:
 - **125g butter**
 - **45g honey**
 - **1 teaspoon vanilla extract**
 - **1 tablespoon water**Warm over gentle heat until butter is melted.
 - **Add ½ teaspoon of bi-carbonate of soda and stir to mix**
5. Add the butter mixture to the dry mixture in the bowl and stir until thoroughly combined.
6. Place tablespoons of mixture **with a gap in between to allow for spreading** onto tray. Flatten slightly with your fingers.
7. Bake for **10 minutes**. Turn tray around to cook evenly. Bake for **further 5 minutes or until golden brown**.

Let cool on the tray for a few minutes till firm before transferring to a cooling rack.