



ANZAC biscuits

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
烘烤的时间	16 分钟
时间：烘烤时间取决于机器	
份	20
电器	Combair SE 自 2015 年

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.

将发酵桶预加热 热风 到 **160°C**

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.

放入糕点

在 热风 期间为 **160 16 分钟°C**

After baking, cool the biscuits on a wire shelf.

配件

- 2 baking trays
- Wire shelf





附加信息

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