



# 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

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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

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2 baking trays  
Wire shelf





## Additional information

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