

ANZACs

For those who were asking, here's the simple but delicious recipe for the biscuits from our February 2018 meeting.

Thanks Dad's Oats.



1 cup Dad's Traditional Oats

1 cup self raising flour

1 cup sugar *1/2 brown sugar*

1 cup coconut

120 g butter

1 tablespoon golden syrup

2 tablespoons boiling water

1 teaspoon bicarbonate of soda

DAD'S OATS

HARVESTING SINCE 1861

Preheat oven to 180°C (fan forced). Line 2 baking trays with non-stick baking paper.

Combine oats, SR flour, sugar and coconut together in a large bowl.

Stir the butter, golden syrup and water in a small saucepan over medium heat until the butter melts and the mixture is smooth. Stir in the bicarbonate of soda.

Add to the oat mixture and stir until well combined.

Roll level tablespoonfuls of the mixture into balls and place approximately 5 cm apart on the oven trays. Flatten until about 1cm thick.

Bake for 10 to 12 minutes.

Set aside for and allow to cool slightly before transferring to wire racks to cool completely.

Store in an airtight container.