

## **ANZAC Biscuits (Australia and New Zealand Army Corps)**

**Originated in WWI, when families shipped them to service members. Good keepers. They are also traditionally made for ANZAC Day, honoring servicemen and women who fought and died in war.**

9 Tbsp unsalted butter

2 T Golden Syrup\*

3/4c plus 2 Tbsp packed brown sugar

1 cup plus 3 T all-purpose flour

1 C plus 2 T old fashioned oats – do not use quick oats

1 cup UNSWEETNED coconut flakes

½ tsp salt

½ tsp baking soda dissolved in 2 Tbsp warm water

Heat oven to 350. Line 2 baking sheets with parchment paper. Heat butter and syrup in small saucepan (med heat) stir until just melted and remove from heat.

Whisk brown sugar, flour, oats, coconut and salt in bowl. Mix baking soda and warm water. Stir until dissolved. Add to melted butter mix. Add butter mix to dry ingredients.

Option to add a handful of raisins and/or finely chopped nuts. But don't add too many or they won't hold together.

Scoop level Tbsp of dough, roll into balls spaced 2 inches apart on cookie sheet. Slightly flatten with spoon. Bake 11 minutes until edges are golden. For crispy cookies, bake 13-14 minutes. Cool on baking sheet and remove with spatula to cooling rack. Store in airtight container.

*\*Manufactured from inverted sugar, water and citric acid. This syrup has a long shelf life and does not crystalize. Lyle's is a common brand. Available online, or you can search online for a recipe to make your own.*