



ANZAC Biscuits

125g Butter
1 Tablespoon Golden Syrup
1 teaspoon Baking soda
2 Tablespoons Hot Water
1 cup Harraways Rolled Oats
1 cup Flour
1 cup Coconut
1 cup sugar

Preheat oven to 180°C and line a baking tray with baking paper.

Melt butter and syrup together.

Then dissolve baking soda in hot water.

Pour into dry ingredients and mix.

Shape into small balls and flatten on tray.

Bake for 10mins at 180°C.

Want a healthy option? Try the “Healthy ANZAC Biscuits recipe”.

Harraways
PO Box 13040, Green Island
Dunedin 9052
Ph +64 3 488 3073
enquiries@harraways.co.nz
www.harraways.co.nz