Recipe source: Stephanie Alexander Garden National Program

Serves: 50
Difficulty: Easy

### Ingredients:
- 2 cups plain flour
- 1 teaspoon ground ginger
- 1 1/2 cups desiccated coconut
- 2 cups traditional rolled oats
- 1 cup firmly packed brown sugar
- 200g butter, chopped
- 1/3 cup golden syrup
- 2 tablespoons honey
- 1 teaspoon bicarbonate of soda
- 1/3 cup cold water

### Equipment:
- Cutting board
- Sharp knife
- Measuring cups
- Measuring spoons
- 3 large baking trays
- Baking powder
- Saucepan
- Tablespoon
- Large mixing bowl
- Wooden spoon
- Wire cooling rack

### What to do: Preheat oven to 180

1. Grease 3 large baking trays and line with baking paper
2. Combine flour, ginger, coconut, oats and sugar in a large bowl, make a well in the centre
3. Place butter, golden syrup, honey and 1/3 cup cold water in a saucepan over medium heat
4. Cook, stirring occasionally, for 5 minutes or until butter has melted and mixture is combined – bring to a simmer
5. Remove from heat and stir in bicarbonate of soda
6. Stand for two minutes
7. Add butter mixture to oat mixture, mix well to combine
8. Roll 1 tablespoon mixture into a ball flatten between palms and placed on prepared tray
9. Repeat with remaining mixture, placing biscuits 4 cm apart on tray
10. Bake biscuits 1 tray at a time for 12 minutes or until golden and just firm to touch
11. Cool on wire cooling tray for 10 minutes
12. Enjoy

**Anzac Biscuits**