

Anzac Biscuits

Ingredients:

- 125 g butter
- 1tbs golden syrup
- 1tsp baking soda
- 2tbs boiling water
- 1cup sugar
- 1 cup flour
- 1 cup rolled oats
- 150 g chocolate chips

Method:

Melt the butter and stir in the golden syrup. Dissolve the baking soda in the boiling water and add to the butter / syrup mixture. Then stir in the sugar, flour and rolled oats.

Roll the mixture into small balls and flatten them onto a greased baking sheet with a fork until quite thin. Bake at 180 C for 7 to 10 minutes but keep an eye on them as they do burn easily. Put them to one side to cool and make the chocolate topping. Just put a splash of oil in a pan and stir in the chocolate chips then spread a thin layer on each biscuit...enjoy.