Anzac Biscuits

½ cup of Champion plain flour.

1/3 cup of sugar

2/3 cup of coconut

¾ cup of Fleming’s rolled oats

50 gram of butter

1 tablespoon of golden syrup

½ teaspoon of Edmond ’s baking soda

2 tablespoons of boiling water

Mix together flour, sugar, coconut and rolled oats. Melt butter with golden syrup. Dissolve baking soda in the boiling water and add to butter and golden syrup. Stir butter mixture into the dry ingredients. Place level teaspoons of mixture onto cold greased trays. Bake at 180 C for about 20 minutes until golden. Makes 20.