



Humphrey's Anzac Bear Biscuits

Ingredients:

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| 1 cup (150g) plain flour | 1 cup (85g) desiccated coconut |
| 1 cup (90g) rolled oats | 3/4 cup (155g) brown sugar |
| 125g butter | 1 tbs golden syrup |
| 1 tbs honey | 1 tsp bicarbonate of soda |
| 2 tbs water | |



Method:

Preheat the oven to 160°C. Line two baking trays with non-stick baking paper. Sift the flour into a large bowl. Stir in the oats, coconut and brown sugar. Put the butter, golden syrup and 2 tbs water in a small saucepan. Stir over a medium heat until melted. Stir in the bicarbonate of soda. Pour the butter mixture into the flour mixture and stir until combined. Roll level tablespoons of mixture into balls. Place on the trays, about 5cm apart. Press with a fork to flatten slightly. Bake for 10 minutes or until golden brown. Set aside on the trays for 5 minutes, then transfer to a wire rack so it cools completely.

