

# ANZAC Biscuits (Australia)

Dessert/snack • Makes ~18–22 biscuits • ~25 minutes • Sweden🇸🇪friendly



Photo: courtesy of Lambros

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## Ingredients

- 100 g rolled oats (havregryn)
- 100 g desiccated coconut
- 125 g plain flour
- 100 g sugar (white or light brown)
- 125 g butter
- 2 tbsp golden syrup (or light syrup) — honey works in a pinch
- 1 tsp baking soda (bikarbonat)
- 2 tbsp boiling water
- Pinch of salt

## Steps

- 1 **Heat oven:** 160°C (fan 150°C). Line 2 trays with baking paper.
- 2 **Mix dry:** In a bowl, mix oats, coconut, flour, sugar and salt.
- 3 **Melt:** In a small saucepan, melt butter with golden syrup over low heat.
- 4 **Fizz:** In a cup, dissolve baking soda in boiling water. Stir into the butter mixture (it will foam).
- 5 **Combine:** Pour wet into dry and mix until you get a sticky dough.
- 6 **Shape:** Roll walnut-sized balls and place on trays (they spread). Flatten slightly.
- 7 **Bake:** 12–15 min until golden at the edges (chewier) or 15–18 min for crispier biscuits.
- 8 **Cool:** Let sit on the tray 5 minutes to firm up, then transfer to a rack.

## Notes

- They crisp up as they cool; don't overbake if you want a chewy centre.
- Keeps 1–2 weeks in an airtight tin. Great for lunch boxes.
- If using honey instead of golden syrup, the flavour changes slightly but still works.