

ANZAC Biscuits

<http://userealbutter.com/2012/06/18/anzac-biscuits-cookies-recipe/>
from [Martha Stewart's Cookies](#)

2 cups (280g) all-purpose flour
1 3/4 cups (180g) old-fashioned rolled oats
1 1/2 cups (375g) sugar
1 cup (85g) unsweetened shredded coconut
pinch salt
3/4 cup unsalted butter
2 tbsps (40g) Lyle's Golden Syrup (I used light corn syrup)
3/4 tsp baking soda
6 tbsps boiling water

Preheat oven to 350°F. Combine flour, oats, sugar, coconut, and salt in a large bowl and mix thoroughly. Place the butter and the golden syrup (I used corn syrup) in a medium saucepan over medium heat and stir until melted. In a small bowl, add the baking soda to the boiling water. Stir the baking soda mixture into the butter mixture and stir to combine. Martha warns that it will bubble up considerably. Stir the butter mixture into the bowl of dry ingredients. Stir or mix until most of the dry mix is incorporated and moist. Roll a heaping tablespoon of dough into a ball and set on a parchment-lined baking sheet. Flatten the ball with your palm just a bit. Repeat, spacing the cookies about 2 inches apart. Bake for 15 minutes or until the cookies turn golden brown (they should be firm, but not hard). Martha recommends rotating the cookie sheet halfway through the cooking time, but I didn't. Remove the cookies from the baking sheets and cool on cooling racks. Store in an airtight container at room temperature for up to a week. Makes 4 dozen.