



Grandma's Anzac Biscuits

Sarah's servings: 15, Sarah's skill: Easy, Baking time: 10 mins

Ingredients

85g Soft unsalted butter cubed
85g Caster sugar
50g Cornflakes
80g Porridge oats
90g Plain flour
1 Tbsp Golden syrup
1 Tsp Bicarbonate of soda

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line 2 baking sheets with baking parchment.
- Put the butter and sugar in the bowl of a stand mixer and cream together until light and fluffy.
- Add the syrup and mix again.
- Then add the cornflakes, oats and plain flour.
- Mix the bicarbonate of soda with 2Tbsp of hot water then add to the mix.
- Roll the mixture into 15 balls and place on the baking trays and flatten slightly. You may need to do a few batches.
- Bake in the pre-heated oven for 10 minutes.
- Leave to cool and set on the trays then transfer to a cooling rack to cool completely.