

# Easy Anzac Crunchies

Preparation Time: 10 minutes      Temperature: 180° C  
Cooking Time: 12 to 15 minutes      Yield: 30 biscuits

## Equipment :

2 Bowls	Fork	Tea Spoon	Cup	Egg cup
Baking tray	Kettle	Mixing spoon	Oven	

## Ingredients:

1 cup of flour	80g coconut	80g rolled oats
½ teaspoon vanilla essence	125g butter	200g sugar
1½ tablespoons boiling water	½ egg	½ teaspoon salt
1 tablespoon golden syrup	1 teaspoon of baking soda	

## Method:

1. Melt butter, sugar and syrup.
2. Dissolve baking soda in boiling water in egg cup, then add to butter mixture.
3. Beat egg and add to butter mixture together with vanilla essence.
4. Add to dry ingredients and mix well.
5. Place small spoonfuls on tray and flatten with a wet fork.
6. Bake until golden brown – 12 to 15 minutes.

