

Simmonds Tyres

BRIDGESTONE



ANITA'S ANZACS "PLUS" RECIPE

This is a super easy recipe that Anita's adapted, and as it's Anzac Day shortly, it seemed timely.

Ingredients

1 cup rolled oats
1 cup flour
1 cup brown sugar
1/2 cup desiccated coconut
1 x handful sultanas
1 x handful dried cranberries

1 tsp baking soda
2 tbsp boiling water

1 tbsp golden syrup
125g butter
1 tsp vanilla essence

Method

Preheat oven to 180 degrees Celsius. Line 2 oven trays with baking paper.

Put the oats, flour, sugar, coconut, sultanas and cranberries into a large bowl.

Melt the butter, golden syrup and vanilla together. When melted add the boiling water to the baking soda in a small cup, stir, then add quickly to the melted butter mix. It will froth up.

Pour the liquid mix into the dry ingredients and mix thoroughly together - you may need to use your hands to bring it together.



Roll into small balls (you might need to squish it all a bit to keep it together), place on the oven tray and flatten with a fork.

Cook for 10-12 minutes or until golden brown.

Cool on a wire rack and try to resist eating them while they're hot (but definitely warm with a glass of Volcanic Creamery milk - the best!)