

ANZAC Biscuits



Ingredients

300g	Bakers Flour
200g	Rolled Oats
160g	Dessicated Coconut
330g	Caster Sugar
300g	Butterich or Cakemax
180g	Golden Syrup
11g	Bicarbonate Soda

Yield: 32-34 Anzac Cookies

Butterich Cakemax



Directions

In a mixer on low speed combine flour, oats, coconut and sugar.

Place **Butterich** and golden syrup in a pot on medium heat until **Butterich** is melted.

Add bicarb soda to the pot and stir to combine, once it fizz's up remove from heat.

Pour into mixer and mix until just combined.

Proceed to portion out mixture into cookie balls of desired size and flatten on tray before baking.

Bake at 160oC for about 15 minutes or until deep golden.

Finishing Instructions: Stand on trays for 5 minutes to cool and allow to harden.

Points of Importance:

- Use MOI Cakemax margarine if looking to make a vegan Anzac Cookie otherwise use MOI Butterich margarine.
- If looking to get a chewier cookie reduce baking time to 12 minutes.

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