Egg-free ANZAC Biscuit recipe

Makes 12

**Ingredients:**

-180g oats

-80g caster sugar

-150g self-raising flour

-150g melted butter

-1 ½ Tbs golden syrup

-2 Tbs coconut

-1 tsp cinnamon

-4 Tbs water

**Method:**

1. Pre-heat oven to 180⁰C, line a baking tray with baking paper.
2. Add dry ingredients to a mixing bowl and stir well to combine.
3. Add wet ingredients and stir thoroughly to combine.
4. Spoon out walnut sized portions into your hand and roll into balls. Place on baking tray and flat each slightly using hand or fork.
5. Bake for 20 – 30 minutes or until lightly golden brown.