



CHEWY CHAI ANZAC BISCUITS



What's in it?

- 1 Cup of Plain Flour
- 1 Cup of Rolled Oats
- 1/2 Cup of Moist Shredded Coconut
- 1/2 Cup of Raw Sugar
- 1/4 Cup of Bondi Chai Ginger n Spice
- 1/2 Tsp of Baking Powder
- 125g of Butter
- 3 Tbsp of Golden Syrup

How does it go together?

1. Pre-heat oven to 150°C.
2. Combine the flour, oats, coconut, sugar, chai and baking powder together in a bowl.
3. Melt the butter and golden syrup together over a low heat. Stir to dissolve.
4. Add butter mixture to dry ingredients and mix until smooth.
5. Spoon small amounts onto a large baking tray and flatten to approx. 5mm thick* otherwise you will have to use a knife to separate once cooled.
6. Bake for 15 minutes.

*The mixture will spread and probably join so if you want to keep them cookie-shaped, then spread over 2 trays and leave plenty of space between them.