

From the kitchen of R.L. Smith and Unbelievably Good Cookies™

ANZAC BISCUITS

Ingredients:

2 cups old fashioned rolled oats (regular Quaker oatmeal)
2 cups all-purpose flour
1 ½ cups dry unsweetened shredded coconut (Bob's Red Mill)
2 cups white sugar
1 cups chopped pecans (optional)

2 teaspoons baking soda
¼ cup boiling water
1 cup unsalted butter (I prefer 1 stick of butter + ½ cup coconut oil)
¼ cup Lyle's golden syrup (available at Star Market, Waltham...none at Donelans)

Directions:

1. Preheat oven to 300 degrees F. Lightly grease 2 - 9x13 baking sheets.
2. Mix oats, flour, coconut, (pecans) and sugar in a mixing bowl. With your fingers, make a well in the center of the dry ingredients.
3. Dissolve the baking soda in boiling water.
4. In a LARGE saucepan, melt the butter, and stir in the golden syrup to combine and bring to a boil. Pour in the dissolved baking soda, (caution: the baking soda mixture causes the butter/syrup mixture to immediately froth up VERY high...be sure to use a large saucepan, or you'll have a big mess) and pour the mixture into the well in the dry ingredients.
5. Stir lightly until just combined; (if dough doesn't stick together well and seems a bit dry, add a teaspoon or two of water and continue to mix)
6. Drop by rounded tablespoon about 2 inches apart onto the prepared baking sheets. Flatten dough balls with the palm of your hand.
7. Bake in the preheated oven until the cookies are golden brown, 10 to 12 minutes.