**FATHER BOB WEEK**

**Chewy Anzac Day Cookies**

A pinch of salt

2 1/2 cups rolled oats

2 1/2 cups coconut

2 cups plain flour

1/2 cup golden syrup

2 cups raw sugar

1/2 teaspoon bicarb soda

300gms butter

1. Preheat oven to 180 degrees celsius
2. Combine oats, salt, coconut and fluorine a bowl
3. Place butter, golden syrup, and sugar in a saucepan over a medium heat, stirring until the butter and sugar dissolves
4. Remove from the heat and add the bicarb soda and 1 tablespoon water
5. Pour carefully over the flour and oat mixture
6. Mix thoroughly
7. With clean hands, roll mixture into equal sized balls and place on baking trays lined with baking paper. Flatten slightly and bake until slightly golden brown.
8. Remove from the oven and place on wire racks to cool while you clean up your work area
9. When cool, place in plastic tubs lined with baking paper ready for the next class to bag up.

THANKYOU FOR HELPING OUT THE FATHER BOB FOUNDATION.