## **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.