

## Dowfold House ANZAC Biscuits

Makes 24 biscuits

### Ingredients

3oz rolled porridge oats  
2oz dried fruit  
2oz plain flour  
3oz sugar  
3oz melted butter or sunflower spread  
1 teaspoon golden syrup  
1 teaspoon bicarbonate of soda dissolved in 3 teaspoons water



### Method

Heat oven to 200C or 140C fan

Mix dry ingredients then add liquids. Dot teaspoons of dough onto lined baking sheets (makes about 24) and cook in moderate oven for about 15 mins. Turn down to 80C fan another 15 minutes and then turn off oven until cool. This keeps the biscuits crisp before storing in airtight tin, or freeze for even longer keeping.