

Anzac Biscuit recipe



“Do you like 'em soft and chewy? Or is thin and crispy more your thing? What about dark and crunchy? It's the great Anzac biscuit debate that re-emerges every April of each year. No matter your preference, we've discovered the science behind the perfect Anzac biscuit and all you need is one recipe (and three simple variations).”

Ingredients

150g (1 cup) plain flour
90g (1 cup) rolled oats
85g (1 cup) desiccated coconut
100g (1/2 cup, firmly packed) brown sugar
55g (1/4 cup) caster sugar
125g butter
2 tablespoons golden syrup
2 tablespoons water
1/2 teaspoon bicarbonate of soda

Method

Step 1

Preheat oven to 160C. Line 2 baking trays with non-stick baking paper.

Step 2

Combine flour, oats, coconut and combined sugar in a large bowl.

Step 3

Stir the butter, golden syrup and water in a small saucepan over medium heat until the butter melts and the mixture is smooth. Stir in the bicarbonate of soda. Add to the oat mixture and stir until well combined.

Step 4

Roll level tablespoonfuls of the oat mixture into balls and place, about 5cm apart, on the prepared trays. Flatten until about 1cm thick. Bake, swapping trays halfway through cooking, for 15 minutes or until light golden. Set aside for 10 minutes to cool slightly before transferring to wire racks to cool completely.

Want soft and chewy?

Omit the brown sugar and increase the caster sugar to 155g (3/4 cup). Cooking time stays the same.

How about dark and crunchy?

Omit caster sugar and increase the brown sugar to 155g (3/4 cup, firmly packed). Bake for 18 minutes.

Thin and crispy more your thing?

Omit the caster sugar and increase the brown sugar to 200g (1 cup). Reduce the flour to 115g (3/4 cup). Cooking time stays the same.