

# CHOCOLATE DIPPED ANZAC BISCUITS

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

1 cup rolled oats  
1 cup flour  
1 cup soft brown sugar  
1 cup desiccated or thread coconut  
1/2 cup chopped dark chocolate (optional)  
1/2 cup chopped glace ginger (optional)  
2 T golden syrup  
150g butter  
1T water  
1/2 tsp baking soda  
150 gms dark chocolate for dipping

## INSTRUCTIONS

Preheat Oven to 160C fan forced or Hot Air function

In a large bowl, mix the rolled oats, flour, brown sugar, coconut, first portion of chocolate and ginger.

In a saucepan melt butter, golden syrup and water.

Add baking soda and stir .

While mixture is bubbling pour into well in dry ingredients and mix well

Roll into balls ( I like mine quite small but you can make them as large as you like) and slightly flatten with the palm of your hand and place on baking tray .

Bake for 15 minutes or until golden.

If desired flatten tops slightly with spatula immediately on removing from oven while still soft.

Allow to cool slightly before moving to rack to cool completely. ( Biscuits will be soft and easily broken when they are still hot)

Melt 2nd portion of chocolate ( If using induction cooktop, use power level 2 to melt chocolate and when melted drop to power level 1) Dip the base of the cooled biscuits into the melted chocolate. Turn upside down on baking rack until chocolate is set.