

# ANZAC SLICE

Combining the best of both the ANZAC biscuit and traditional sweet slices!

| NORMAL | 15 MINS | 35 MINS | 16 |
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## Ingredients

- 1 cup rolled oats
- 1 cup plain flour
- ⅔ cup brown sugar
- ½ cup desiccated coconut
- 125 g butter
- 2 tbs golden syrup
- 2 tbs water
- ½ tsp baking soda

## Instructions

1. Preheat oven to 170°C (150°C fan-forced) and grease and line a standard sized slice tray.
2. Combine flour, oats, sugar and coconut in a large bowl.
3. Place butter and golden syrup in a saucepan over low heat. Stir occasionally and cook for approximately 10 minutes or until smooth.
4. Stir through the baking soda and water.
5. Pour the butter mixture into the flour and oats to combine.
6. Place the mixture into the slice tray and press down firmly.
7. Bake for approximately 25 minutes or until golden.
8. Stand slice in slice tray for 15 minutes, then cut into slices.