

# Courtesy of The Red Cross – Please Donate



## Chocolate & Apricot Anzacs

- 1 cup rolled oats
- ½ cup each: chopped dried apricots, sugar
- 1 cup each: desiccated coconut, flour
- 125g butter
- 3 tablespoons golden syrup
- 1 teaspoon baking soda
- 2 tablespoons boiling water
- 150g chocolate, melted

1. Preheat the oven to 160°C.
2. Combine the oats, apricots, sugar, coconut and flour in a bowl.
3. Melt together the butter and golden syrup. Add the baking soda dissolved in the boiling water. Pour the liquid into the dry ingredients and mix well.
4. Place teaspoonsful of the mixture onto cold oven trays. Press lightly with a fork. Bake for 12-15 minutes until golden.
5. Cool. Dip each biscuit in the melted chocolate. Place on a wire rack to set.

Makes 25.



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Until then, please enjoy & feel free to share this selected recipe

Email: [jas.sergeant@raywhite.com](mailto:jas.sergeant@raywhite.com) Phone: 021 184 2626