

ANZAC SLICE

Ingredients

Serves: **24**

- 125 grams butter
- 2-3 Tbsp golden syrup
- 90 grams (1 cup) rolled oats
- 220 grams (1 cup) brown sugar, well packed
- 85 grams (1 cup) desiccated coconut
- 155 grams (1 1/4 cup) plain flour
- 1 1/2 tsp baking powder

Preparation method

Prep: **10 minutes** | Cook: **25 minutes** | Extra time: **25 minutes**

1. Preheat oven at 180°C (adjust for your oven). Line an 18 x 28 cm slice pan with baking paper (or lightly grease the pan).
2. Melt butter in a pan with the golden syrup, and stir until combined.
3. In a large bowl sift flour and baking powder, then add brown sugar, oats and coconut.
4. Add butter mixture to dry ingredients, and mix well.
5. Press firmly into the prepared pan using the back of a spoon or the bottom of a glass.
6. Place in the oven and bake for 20-25 minutes, the top should be slightly golden.
7. Cool in pan, and cut into pieces.
8. The extra tablespoon of golden syrup will make the slice more chewy.