



ANZAC BISCUITS

Provided by Anna Bligh MP, Premier of Queensland and Minister for Arts
This recipe has the tick of approval from the National Heart Foundation



Ingredients

1/4 cup polyunsaturated margarine
1 Tb golden syrup
1 egg, lightly beaten
1 cup wholegrain oats
1 cup wholemeal flour
1 tsp baking powder
1/4 cup brown sugar
1/2 cup sultanas
1/4 tsp ground cloves

Method

Melt the margarine and golden syrup
Mix all the ingredients together
Roll spoonfuls of the mixture into balls and place on a lightly greased oven tray, and flatten.
Bake at 180°C for 20-25 minutes until golden brown.