

Golden oatmeal biscuits



Prep 10 min

Cook 15 min

Makes approximately **24 biscuits**

These biscuits taste almost exactly like the ones from Woolies that my husband use to devour by the packet, except that they are not as sweet. It's taken many a flop until my husband regarded them as worthy of having seconds! What a stressful exercise!

125g butter (chopped)

1/3 cup golden syrup

1 tsp bicarb

1 cup plain flour

1 cup desiccated coconut

2 cup rolled oats

½ cup firmly packed muscovado or demerara sugar

1. Preheat the oven to 180°C. Line 2 baking trays with baking paper.
2. Place butter, syrup and 1/4 cup water in a saucepan over medium heat and cook, stirring, for 2 minutes or until butter melts. Remove from the heat.
3. Stir in the bicarb until mixture foams. Add to dry ingredients, stirring well to combine.
4. Roll tablespoonfuls of the biscuit dough into balls and place, about 8cm apart, on the prepared trays. Press down to create 7cm discs.
5. Bake for 15 minutes or until dark golden. Remove and cool on trays.