

Anzac Slice

Love Anzac biscuits? Try them in slice form! This Anzac slice is soft and chewy with the same signature buttery and caramel flavour we've come to love from Anzac biscuits. It's super easy to prepare with pantry staples like oats, flour and golden syrup.

Author: Cassie Heilbron



Prep Time 10 mins Cook Time 15 mins Total Time 25 mins

Ingredients

- 1/2 cup Rolled Oats / Old-Fashioned Oats
- 1/2 cup Plain / All Purpose Flour
- 1/3 cup Brown Sugar
- 1/3 cup Desiccated Coconut
- 4 tbsp +1/4tbsp Butter
- 1/8 cup Golden Syrup
- 1/4 tsp Bicarb Soda
- 1 tbsp Water

Instructions

1. **Preheat** – Preheat the oven to 180C , and grease a standard slice pan.
2. **Mix the dry ingredients** – Combine oats, flour, sugar and coconut in a mixing bowl.
3. **Mix the wet ingredients** – Place butter and golden syrup in a saucepan over medium heat. Stir for 2 minutes, or until the butter has melted. Remove the saucepan from the heat. Mix bicarb with the 1 tbsp of warm water, then add to the saucepan. The butter will appear frothy – this is good. No cause for alarm.
4. **Mix the wet and dry ingredients together** – Pour the wet ingredients into the mixing bowl and stir to combine. Pour the mixture into the prepared slice pan and press down firmly.
5. **Bake** - Bake for 15 minutes or until golden. Leave in the pan to cool, then slice and serve.