


Recipe	Recipe Ingredients	How to make
<p data-bbox="353 427 797 466">Jana's Apricot Anzac Biscuits</p> 	<p data-bbox="1115 402 1370 434">125 grams margarine</p> <p data-bbox="1115 459 1442 491">2 tablespoons golden syrup</p> <p data-bbox="1115 529 1402 587">1 teaspoon bicarbonate soda</p> <p data-bbox="1115 632 1361 663">2 tablespoons water</p> <p data-bbox="1115 702 1366 759">2 cups UNCLE TOBYS Traditional Oats</p> <p data-bbox="1115 798 1330 829">1 cups plain flour</p> <p data-bbox="1115 855 1366 887">3/4 cup castor sugar</p> <p data-bbox="1115 900 1352 957">1/4 cup desiccated coconut</p> <p data-bbox="1115 983 1397 1040">3/4 cup apricots, dried roughly chopped</p>	<ul data-bbox="1473 395 1823 1053" style="list-style-type: none"> • Preheat oven to 150C (300F). • Line baking trays with non stick baking paper. • Combine margarine and golden syrup in a medium saucepan. • Stir over low heat until the margarine has melted, remove from the heat and cool. • Add all the remaining ingredients, mix well. • Take level tablespoons (4 teaspoons) of the mixture and roll into balls, place on trays 5cm apart flatten slightly. • Bake for 15-20mins or until golden brown, cool on trays. <p data-bbox="1541 1110 1756 1142">Cooking Time</p> <p data-bbox="1473 1165 1608 1197">20 minutes</p> <p data-bbox="1473 1197 1590 1225">Serves 25</p>
<p data-bbox="497 1228 1393 1260">For more great healthy recipe ideas, please visit www.uncletobys.com.au</p>		