

Ingredients

- 2 CUPS OF ROLLED OATS, CAN SUBSTITUTE WITH INSTANT OATS
- 1 CUP OF OAT FLOUR, CAN SUBSTITUTE WITH REGULAR FLOUR
- 1/2 CUP OF DESICCATED COCONUT
- 1 CUP GRATED CARROT, CAN SUBSTITUTE WITH APPLE, SWEET POTATO, ETC
- 1/2 CUP OF GOLDEN SYRUP, CAN SUBSTITUTE
 WITH MOLASSES OR HONEY
- 75ML OF RANVET'S GRAND PRIX OIL
- 75ML OF APPLE CIDER VINEGAR



ANZAC BISCUITS for Ponies

Method

- 1. SERVED TO OUR CUSTOMERS.IN A BOWL, COMBINE THE ROLLED OATS, OAT FLOUR, DESICCATED COCONUT AND THE SHREDDED CARROT.
- 2.ADD THE GRAND PRIX OIL, APPLE CIDER VINEGAR AND GOLDEN SYRUP AND STIR WELL TO COMBINE ALL INGREDIENTS.
- 3. COVER AND REFRIGERATE OVERNIGHT TO ALLOW THE MIXTURE TO BECOME STICKY.
- 4. PREHEAT OVEN TO 175° CELSIUS.
- 5.LINE BAKING TRAYS WITH BAKING PAPER.
- 6.SCOOP HEAPED SPOONFUL'S, ROLLING TO COMBINE AND FLATTEN TO FORM EACH BISCUIT, PLACING THESE ONTO THE TRAYS.
- 7.BAKE BISCUITS FOR 30 MINUTES, OR UNTIL A DARK GOLDEN-BROWN.
- 8.COOL ON THE TRAY, AND THEN LATER TRANSFER TO A WIRE RACK.



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