

ANZAC Biscuits

(Between 2)

INGREDIENTS

1C rolled oats
1C plain flour
½ C sugar
¾ C coconut
125g butter
2T golden syrup
1/2t bicarb soda
1T boiling water

UTENSILS FOR DEMONSTRATION

baking tray
baking paper
large mixing bowl
wooden spoon
spatula, sifter
wire cooler
small bowl

METHOD

1. Preheat oven to 160 °
2. Combine oats, sifted flour, sugar and in coconut.
3. Combine golden syrup and butter cook on MEDIUM HIGH microwave until all the butter is melted
4. Mix soda with boiling water, then add to melted butter mixture, stir into dry ingredients.
5. Place teaspoons of mixture in your hand and roll until a round ball forms,
6. Place on baking tray and flatten slightly – allow room for spreading.
7. Cook for 20 minutes.
8. Loosen while warm, then cool on wire cooler.
9. biscuits will harden as they cool

