



## ANZAC Biscuits

### Ingredients

100g plain white flour  
25g rolled oats  
30g caster sugar  
25g desiccated coconut  
20ml spoon golden syrup  
50g margarine  
½ x 5ml spoon bicarbonate of soda  
10ml spoon boiling hot water

### Equipment

Baking tray, weighing scales, sieve, mixing bowl, saucepan, wooden spoon, 5 ml spoon, 15ml spoon, kettle, small bowl, spatula, palette knife, flour dredger, fork, oven gloves and cooling rack.

### Method

1. Preheat the oven to 160°C or gas mark 4.
2. Grease or line the baking tray.
3. Sift flour into the bowl.
4. Mix in the oats, sugar and coconut.
5. Melt the golden syrup and margarine together on a low heat in the small saucepan.
6. Mix the bicarbonate of soda with the boiling hot water and add to the melted butter immediately.
7. Add the wet mixture to the dry ingredients.
8. Mix thoroughly until combined.
9. Divide the mixture evenly into 8 portions using the 15ml spoon.
10. Use lightly floured hands to shape the biscuits into round balls and place onto the prepared baking tray.
11. Slightly flatten the biscuits with a lightly floured fork.
12. Bake for 15-20 minutes, until golden brown.
13. Cool on the baking tray for a few minutes, to allow the biscuits to firm, before transferring them to the cooling rack.

### Top tips

Try adding some dried fruit to the mixture.

Use a kettle to get the boiling hot water for adding to the bicarbonate of soda.

### Skills

Sieving	Mixing	Forming a dough	Using the hob	Using the oven
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