

# ANZAC Biscuits

**Season:** Autumn

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** -

**Class focus:** Melt butter on the stove, roll and shape cookie dough



## Equipment:

Large mixing bowl x 1  
Small mixing bowl x 1  
Small saucepan x 1  
Wooden spoon x 2  
Kitchen scale  
Measuring cups  
Measuring spoons  
Baking paper  
Baking trays x 2  
Serving plate x 5

## Ingredients:

1 ½ cups plain flour  
1 ½ cups rolled oats  
¾ cup brown sugar  
1 ¼ cups desiccated coconut  
  
170g butter  
2 ½ tablespoons golden syrup  
  
¾ teaspoon baking soda  
2 ½ tablespoons water

## What to do:

1. Heat the oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place first 4 ingredients in a large mixing bowl, stir to combine.
4. Place butter and golden syrup in a small saucepan over low heat until the butter has melted.
5. Combine baking soda and water in a small mixing bowl and add to the golden syrup mixture. Mix evenly.
6. Pour this mixture into the dry ingredients and mix evenly.
7. Roll one tablespoon of mixture into a ball and slightly flatten it.
8. Place on the lined baking trays. You should get 36 cookies in total.
9. Bake on lower shelf of the oven for 9 minutes or until lightly golden.
10. Serve into 5 large serving plates.