

# ANZAC Biscuits

workstation: 3

## Equipment

Measuring cups  
Measuring spoons  
Saucepan  
Large bowl  
Small bowl  
Baking tray  
Spatula  
Large spoon  
Small spoon  
Sieve

## Ingredients

1 cup of rolled oats  
1 cup of plain flour  
1 cup of sugar  
 $\frac{3}{4}$  cup of coconut  
 $\frac{1}{2}$  cup of nuttalex  
2 tablespoons of golden syrup  
1  $\frac{1}{2}$  teaspoons of bicarb of soda  
2 tablespoons of boiling water

## Method

1. **Set** oven to 150 degrees
2. **Cover** the baking trays with baking paper
3. **Sieve** flour
4. **Combine** sieved flour, oats, sugar and coconut in a large bowl
5. **Combine** butter and golden syrup in the saucepan
6. **Stir** over a low heat until melted
7. **Mix** bicarb of soda with boiling water in a small bowl
8. **Add** to melted butter mixture ( watch for a really cool reaction, why did this happen?)
9. **Stir** wet mixture into the dry ingredients
10. **Place** tablespoonfuls of mixture onto the baking tray (allow room for spreading)
11. **Cook** for about 20 minutes
12. **Loosen** while warm with a spatula, then allow to **cool** on the tray