

ANZAC Biscuits

Serves: 35 tastings



From the garden: Egg

Equipment:

- Medium bowl x 1
- Small bowl x 1
- Small saucepan x 1
- Wooden spoon x 2
- Kitchen scale
- Measuring cups
- Measuring spoons
- Baking paper
- Baking trays x 2

Ingredients:

- 1 ¼ cups plain flour
- 1 ¼ cups rolled oats
- ¾ cup brown sugar
- 1 cup desiccated coconut

- 150g butter
- 2 ½ tablespoons golden syrup

- 1 teaspoon baking soda
- 2 tablespoons water

Method:

1. Heat the oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place flour, oats, sugar and coconut in a medium 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 bowl and add to the golden syrup mixture. Mix evenly. It will foam up which is correct. Remove from the heat.
6. Pour this into the dry ingredients and mix evenly.
7. Roll tablespoons of mixture into 35 balls and flatten slightly.
8. Place on the lined baking trays, allowing room for spreading.
9. Bake for 12 minutes or until light golden.
10. Serve into 5 large serving plates.