

ANZAC Biscuits

Season: Autumn

Type: Dessert

Serves: 36 tastings

From the garden: -



Equipment:	Ingredients:
Large 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 Serving plate x 5	1 ½ cups plain flour 1 ½ cups rolled oats 1 cup brown sugar 1 ¼ cups desiccated coconut 180g butter 2 ½ tablespoons golden syrup 1 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 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 36 balls and press down to flatten them.
8. Place on the lined baking trays, allowing room for spreading.
9. Bake for 8 minutes or until light golden.
10. Serve into 5 large serving plates.