

# Anzac Biscuits

**Makes:** about 24      **Preparation time:** 15 minutes

**Cooking time:** 20 minutes

**Recipe source:** The Big Book of Beautiful Biscuits

## Ingredients:

125g butter, chopped  
2 tablespoons golden syrup  
1/2 teaspoon bicarbonate of soda  
2 tablespoons boiling water  
1 cup (90g) rolled oats  
1 cup (150g) plain flour  
1 cup (220g) caster sugar (or white sugar)  
3/4 cup (65g) coconut

## Equipment Required:

Scales, chopping board, knife (to cut butter), measuring cups, measuring spoons, knife (to level ingredients when measuring), small bowl, scraper, spoon, medium pot, wooden spoon, baking tray, baking paper.



## What to do:

1. Preheat oven to 150 °C.
2. Grease or line your tray with baking paper.
3. Combine butter and golden syrup in a medium pot.
4. \*Stir over heat until butter is melted. Turn off the heat.
5. \*Combine bicarbonate of soda and boiling water in a small bowl.
6. Add this mixture to the melted butter mixture in the pot. Stir.
7. Add remaining ingredients (rolled oats, plain flour, sugar and coconut) into the pot and mix well.
8. Roll tablespoons of mixture into balls and place on the tray. Leave about 4cm between them as they will spread when cooking.
9. Cook for 20 minutes.
10. Cool on trays.

## Notes:

- \* denotes Adult supervision required.
- They are soft when they come out of the oven. They harden as they cool.
- If you prefer crispier biscuits, don't shape mixture into balls.

- If you prefer smaller biscuits place a rounded teaspoon of mixture on the tray. Cook for 15 minutes only. At this size you will make about 45 biscuits.



*Miss Piscioneri's Anzac Biscuits*