

Anzac Biscuits

Bialik College Kitchen Garden Program



Ingredients:

- 1 cup rolled oats
- 1 cup plain flour
- 1 cup desiccated coconut
- ½ cup caster sugar
- 160g butter, chopped
- 2 tablespoons golden syrup
- 2 tablespoons boiling water
- 1 teaspoon bicarbonate soda
- 2 teaspoons ground ginger, optional

Equipment:

- metric measuring scales, cups and spoons
- mixing bowls
- wooden spoon
- medium saucepan
- heatproof measuring jug
- baking trays

Method:

1. Preheat oven to 160C.
2. Line baking trays with baking paper.
3. Place oats, flour, coconut and sugar in a large mixing bowl. Stir well to combine.
4. Melt butter and golden syrup in a medium saucepan over low heat.
5. Dissolve bicarbonate of soda in boiling water in a heatproof jug and then stir into the butter mixture until it froths. Remove from heat.
6. Pour warm butter mixture over oats mixture. Stir well until combined.
7. Roll tablespoons of mixture into balls. Place, 5cm apart, on prepared baking trays. Press to flatten slightly.
8. Cook, one tray at a time, in preheated oven and bake for 10 minutes or until golden brown.
9. Allow biscuits to stand on the tray for 10 minutes (until they're firm), then transfer to a wire rack to cool.

* This recipe makes approximately 26 Anzac biscuits.