

## ANZAC biscuits

### Ingredients

100g plain white flour  
 25g rolled oats- **get from school**  
 30g caster sugar  
 25g desiccated coconut- **get from school**  
 20ml spoon golden syrup – **get from school**  
 50g butter or soft baking spread  
 ½ x 5ml spoon bicarbonate soda- **get from school**  
 10ml spoon boiling hot water

**Complexity:** low-medium



### Equipment

Baking tray, weighing scales, sieve, mixing bowl, saucepan, wooden spoon, 5 ml spoon, 15ml spoon, kettle, small bowl, spatula, palette knife, flour dredger, fork, oven gloves and cooling rack.

### Method

1. Preheat the oven to 160°C or gas mark 4.
2. Grease or line the baking tray.
3. Sift the flour into the mixing bowl.
4. Mix in the coconut, oats, and sugar.
5. Melt the golden syrup and fat together on a low heat in a small saucepan.
6. Mix the bicarbonate of soda with the boiling hot water and add to melted syrup and fat immediately.
7. Add the wet mixture to the dry ingredients.
8. Mix thoroughly until combined.
9. Divide the mixture evenly into 8 portions using the 15ml spoon.
10. Use lightly floured hands to shape the biscuits into round balls and place onto the prepared baking tray.
11. Slightly flatten the biscuits with a lightly floured fork.
12. Bake for 15-20 minutes, until golden brown.
13. Cool on the baking tray for a few minutes, to allow the biscuits to firm, before transferring them to a cooling rack.

### Top tips

- Try adding some dried fruit to the mixture.
- Use a kettle to get the boiling hot water for adding to the bicarbonate of soda.

## **Food skills**

- Weigh.
- Measure.
- Sift.
- Mix.
- Melt.
- Divide.
- Shape.
- Bake.

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