



Anzac Biscuit Recipe



Ingredients

- 125g flour
- 150g sugar
- 125g coconut
- 1 cup rolled oats
- 100g butter
- 1 Tbsp golden syrup
- $\frac{1}{2}$ tsp bicarbonate of soda
- 2 Tbsp boiling water

Equipment

- Large mixing bowl
- Small saucepan
- Mug
- Measuring spoons
- Measuring cups
- Food scale
- Mixing spoon
- Baking tray

Method

1. Pre-heat oven to 180°C (350°F). Set the kettle to boil.
2. Measure and mix together flour, sugar, coconut and rolled oats.
3. Melt butter and golden syrup in the small saucepan over medium-low heat, stirring slowly.
4. Dissolve the bicarbonate of soda in the boiling water in the mug.
5. Add the bicarbonate of soda and water mixture to the melted butter and golden syrup. Stir to combine.
6. Make a well in the middle of the dry ingredients and stir in the liquid.
7. Place spoonfuls of the mixture on greased trays, leaving space for biscuits to spread.
8. Bake 15–20 minutes until golden.