

ANZAC Biscuits

Rowville Primary School
Kitchen Garden Recipe

Ingredients

- 1 cup of rolled oats
- 1 cup of plain flour
- 1 teaspoon of baking powder
- $\frac{3}{4}$ cup of desiccated coconut
- $\frac{1}{2}$ cup of white sugar
- $\frac{1}{2}$ teaspoon of bi carb soda
- 2 tablespoons of boiling water
- 2 tablespoons of golden syrup
- 125 grams of unsalted butter



Method

In a large bowl mix the oats, flour, baking powder, coconut and the sugar.

Place the butter in a small saucepan with the golden syrup. Place on the heat to melt gently.

Dissolve the bi-carb in a small bowl with the boiling water. (This will be from the kettle, please ask for adult assistance.)

Add the bi-carb mix to the butter and syrup, stir to combine.

Add butter mixture to the oats mixture, stir until combined.

Roll into teaspoon size pieces. Place with spacing onto greased baking trays. Flatten with a fork. Bake for 12 – 15 minutes in the oven 160 degrees. Cool on racks.

Makes 30.