

ANZAC BISCUITS

Equipment

Chopping boards

sharp knives

Mixing bowls

teaspoons

Wooden spoons

Ingredients:

1 cup rolled oats

1 cup plain flour

1 cup sugar

$\frac{3}{4}$ cup coconut

125 grams butter

1 tablespoon golden syrup

1 teaspoon bicarbonate of soda

2 tablespoons boiling water

Method

1. Combine oats, sifted flour, sugar and coconut in a large bowl.
2. Combine butter and golden syrup in a pan, stir over a low heat until the butter is melted.
3. Combine soda and water (it will become very fizzy!), add to butter mixture. Stir into dry ingredients while mixture is warm.
4. Place level tablespoons of mixture together about 4 cm apart on greased oven trays. Press down lightly.
5. Bake in a slow oven (150 °deg C) about 20 minutes or until golden brown. Loosen biscuits while warm, cool on trays.

Hot Cross Buns

