ANZAC Biscuits

NOTES TO STUDENTS and VOLUNTEERS:

1. Please set up your workstation first (compost bucket, tea towel, hand towel, green cloth, dish washing cloth)
2. Read the recipe, then collect equipment, then ingredients.
3. Focus on accurate measuring and correct utensil selection.
4. A volunteer or teacher is to supervise the use of the stove and oven.
5. Please double this recipe.
6. These biscuits are to be taken with the students as they leave class today.

### Equipment
- Large bowl
- Sifter
- Mixing spoon
- Measuring cups
- Measuring spoons
- Measuring Scales
- Wooden spoon
- Small saucepan
- Fork
- Baking tray
- Baking paper

### Ingredients
- 1 ¼ cups plain flour
- ½ tsp bicarbonate of soda
- 1 cup rolled oats
- ¾ cup coconut
- ½ cup caster sugar
- 150g butter
- 2 tbsp golden syrup

### What to do
- Preheat fan forced oven to 170°C.
- Line a baking tray with baking paper.
- Sift flour and bicarbonate of soda into a large mixing bowl.
- Add rolled oats, sugar and coconut.
- Combine butter and golden syrup in small saucepan. Stir over gentle heat until melted.
- Create a well in the dry ingredients and then stir the wet ingredients into the dry ingredients, mix thoroughly using a fork.
- Roll mixture into balls the size of a walnut. Place 5cm apart on the baking trays to allow room for spreading.
- Bake for 15 – 20 minutes or until golden brown.
- Allow the biscuits to cool on the trays.
- Serve on one large serving platter.