

# ANZAC Biscuits

**Season:** Autumn

**Type:** Dessert

**Serves:** 35 tastings

**From the garden:** -



**Class focus:** Melt butter on the stove, roll & shape cookie dough

Equipment:	Ingredients:
Large mixing bowl x 1 Small saucepan x 1 Wooden spoon x 1 Kitchen scale Measuring cups Measuring spoons Baking paper Baking tray x 2 Serving plate x 5 Kitchen tong x 5	1 ¼ cups plain flour 1 ¼ cups rolled oats 1 cup sugar 1 cup desiccated coconut 1 ½ teaspoons baking soda  160g butter 1 ½ tablespoons honey 3 ½ tablespoons water

## What to do:

1. Heat the oven to 170C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the first 5 ingredients in a large mixing bowl, stir to combine.
4. Place the next 3 ingredients in a small saucepan over low heat until the butter has melted.
5. Pour the butter mixture onto the dry ingredients and mix evenly.
6. Roll one tablespoon of mixture into a ball and slightly flatten it.
7. Place on the lined baking trays. You should get 35 cookies in total.
8. Bake on **lower shelf** of the oven for 9 minutes or until lightly golden.
9. Serve into 5 large serving plates with a kitchen tong in each.

## For vegan or dairy intolerance option:

Use Nuttalex & maple syrup

## For gluten free option:

Students will be provided with gluten free ready-made ANZAC biscuits.