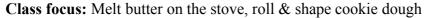




ANZAC Biscuits

Season: Autumn Type: Dessert Serves: 35 tastings From the garden: -





Equipment:	Ingredients:
Large mixing bowl x 1	1 ¹ / ₄ cups plain flour
Small saucepan x 1	1 ½ cups rolled oats
Wooden spoon x 1	1 cup sugar
Kitchen scale	1 cup desiccated coconut
Measuring cups	1 ½ teaspoons baking soda
Measuring spoons	
Baking paper	160g butter
Baking tray x 2	1 ½ tablespoons honey
Serving plate x 5	3 ½ tablespoons water
Kitchen tong x 5	

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 <u>first 5 ingredients</u> in a large mixing bowl, stir to combine.
- 4. Place the <u>next 3 ingredients</u> 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 Nuttelex & maple syrup

For gluten free option:

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