

ANZAC Biscuits

Season: Autumn

Type: Dessert

Serves: 35 tastings

From the garden: -



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

Equipment:

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

Ingredients:

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 Nuttelex & maple syrup

For gluten free option:

Use gluten free plain flour.