

## ANZAC Biscuits

**Season:** Autumn

**Type:** Dessert

**Serves:** 35 tastings

**From the garden:** -

**Class focus:** Melt butter on the stove, roll and 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.