



THE TRAVELLING KITCHEN

ANZAC BISCUITS

Ingredients

1 cup plain flour
1 cup rolled oats
1 cup desiccated coconut
 $\frac{1}{2}$ cup caster sugar
1 lemon, rind only
125 grams butter
2 tablespoons golden syrup or maple syrup
1 teaspoon of bicarbonate soda
1 tablespoon boiling water

Equipment

Kiddies Food Cutter
Large bowl and small bowls
Microwave safe bowl
Measuring spoons and cups
Measuring jug
Wooden spoon
Metal spoon
Forks/egg flip
Grater
Paper lunch bags
Chopping board
Baking trays
Baking paper
Sifter



Method – Makes approximately 24 biscuits

1. Preheat oven to 180°C (Adult job).
2. Line baking trays with baking paper.
3. Sift flour into a bowl.
4. Grate zest off lemon (Adult supervision required).
5. Add oats, coconut, sugar and lemon rind and stir.
6. Place butter and golden syrup in microwave safe bowl and microwave on high for 30 seconds or until butter melted. Stir.
7. Combine bicarbonate soda and boiling water in jug (Adult job to fetch boiling water).
8. Add bicarbonate mixture to butter mixture and stir. Then add this mixture to large bowl with flour. Stir.
9. Roll level tablespoons of mixture into balls.
10. Place balls 3cm apart and slightly flatten with fork/eggflip.
11. Bake for 12–15 minutes or until golden.
12. Allow to cool and then enjoy!

