

Budding Chefs

Anzac Biscuits:

These biscuits were sent to the ANZAC troops serving overseas due to their long keeping quality. They are a simple & delicious treat. Perfect with morning or afternoon tea. This recipe uses honey instead of the traditional "golden syrup".

Equipment:

Large mixing bowl

Small saucepan

Measuring cup

Mixing spoon

Teaspoon

Tablespoon

Oven

Baking trays

Ingredients:

Self raising flour

Raw Sugar

Desiccated coconut

Rolled oats

Honey

Bicarbonate of Soda

Boiled water

Method:

1. Preheat oven to 170
2. Mix 1 cup of flour, sugar, coconut, rolled oats into a large bowl.
3. Melt 120g of butter slowly in a sauce pan with 4 tablespoons of honey.
4. Mix 1 $\frac{1}{2}$ teaspoons of Bicarbonate of soda with 2 tablespoons of boiling water (in a glass) & add to saucepan (with the honey & butter).this will bubble. Add to bowl with rest of ingredients mix in well.
5. Roll into small balls
6. Place onto baking tray; allow space to expand/spread when cooking.
7. Bake for 20 minutes.
8. Leave to cool before removing from tray.