

# ANZAC Biscuits Recipe



Cut out each box and put the recipe back in the correct order.

- Place small balls of mixture on a greased tray and bake for 15-20 minutes at 175°C.
- Allow biscuits to cool and harden.



Utensils

- Sift the flour into a bowl. Add the sugar, rolled oats and coconut.
- Melt the butter in a saucepan and add the golden syrup and water.



ANZAC Biscuits

1 cup plain flour  
1 cup rolled oats  
1 cup brown sugar  
½ cup coconut  
125g butter  
2 tablespoons golden syrup  
1 tablespoon water  
½ teaspoon bicarbonate of soda



- Stir the bicarbonate soda into the liquid mixture.
- Add liquid to dry ingredients and mix well.

Sifter  
Saucepan  
Wooden spoon  
Baking Tray  
Baking Paper  
Cooling Rack

Method

Ingredients