TRADITIONAL ANZAC BISCUITS

WHAT YOU NEED:

- 125 gm butter or margarine
- 1 Tablespoon golden syrup
- 2 Tablespoons boiling water
- 1 ½ teaspoons bicarb soda
- 1 cup rolled oats
- ¾ cup coconut
- 1 cup flour
- 1 cup raw sugar

UTENSILS -

- Large bowl
- Wooden spoon
- Measuring cups and spoons
- Baking trays

ALLERGIES: Alternative cookies will be provided for children with Dairy, Gluten and coconut allergies/intolerances. (Any questions, please see Mrs Felton)

WHAT TO DO:

1. Measure oats, coconut, flour and sugar and place in large bowl.
2. Add boiling water to bicarb soda and mix with butter and golden syrup.
3. Pour into the dry ingredients and mix well.
4. Roll into teaspoon sized balls and place on tray. Flatten slightly. Make sure you leave enough room for the biscuits to spread during cooking.
5. Bake at 180º for 15 minutes or until golden brown.
6. Cool for a few minutes on tray and then transfer to wire rack. YUM!!

TO SET YOUR TABLE YOU WILL NEED:

A small plate and a glass. ENJOY!!!