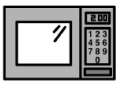
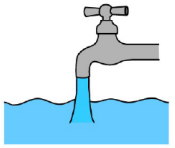
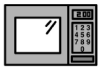
Anzac biscuits Recipe

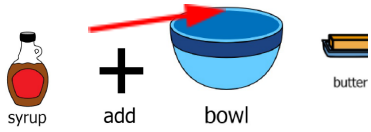
Prep time: 10 mins
Cooking time: 8 – 10 mins
Total time: 32 mins

NEED:	Mixing bowl	Mixing spoon	Tablespoon (TBS)	Baking tray	Microwave	Teaspoon	Fork
	 bowl	 mixing spoon	 1 Tbsp	 baking tray	 Microwave	 spoon	 fork

NEED:	Plain flour	Desiccated coconut	Golden syrup	Rolled oats.	Baking soda	Sugar	Butter	Water
	 flour **½ cup**	 coconut **1/ cup**	 syrup **1 TBS**	 **¾ cup**	 **½ teaspoon**	 sugar **¼ cup**	 butter **50g**	 water **2 TBS**

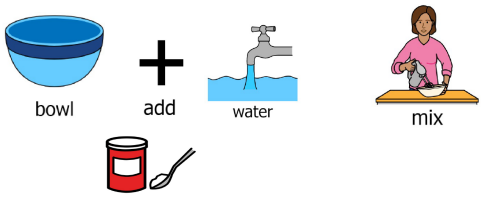
1.	 wash hands	Prep your station (wipe your bench), check you have everything you need, Wash your hands!
2.	 bowl + add   mix  coconut  flour  sugar	Place the following dry ingredients into a mixing bowl- flour, coconut, rolled oats and sugar, stir!
3.	 Microwave	Melt the butter, this can be done in the microwave on low heat

4.



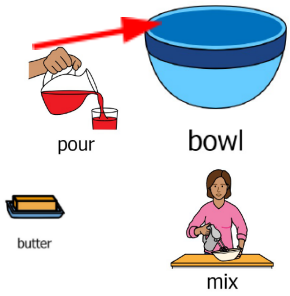
Add the golden syrup to the melted butter and stir.

5.



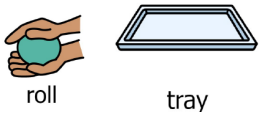
In a separate bowl add the water and dissolve the baking soda into the water (mix) then add this to the butter syrup mix

6.



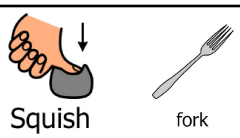
Add the butter mix to the dry ingredients and stir

7.



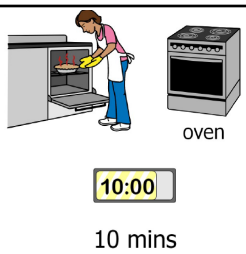
Roll into small teaspoon-sized balls and place onto a baking paper-lined tray

8.



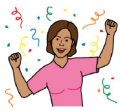
Very gently squish the balls with a fork

9.



Bake at 180 degrees Celsius for around 8-10 mins until lightly golden but still soft in the middle

10!*



Allow biscuits to cool and enjoy!

Reminder: its everyone's job to help clean up

- ✔ Washes dishes
- ✔ Dry dishes
- ✔ Wipe bench
- ✔ Put rubbish in bin.
- ✔ Put ingredients and dishes away

