

PAPAKURA NORTH KINDERGARTEN'S GOLDEN ANZAC BISCUIT RECIPE

Preparation time: 15 minutes

Cooking time: 10-14 minutes

Servings 24-32 (depending on your chosen biscuit size)

Please do not leave young children unattended while preparing or eating food.

INGREDIENTS

- 1 cup plain flour
- 1 cup white sugar
- 1 pinch salt
- 1 cup desiccated coconut
- 1 cup rolled oats / old-fashioned oats
- 150g butter
- 3 Tbsp golden syrup
- 1 tsp baking soda
- 2 Tbsp boiling water



INSTRUCTIONS

1. Preheat oven to 180° Celsius (160° C for fan-forced ovens).
2. Line a baking tray with baking paper or lightly grease. You may want to use two baking trays to spread the biscuits out a bit.
3. Combine flour, sugar, salt, coconut, and oats in a large mixing bowl.
4. Melt butter and golden syrup together (you can do this using a microwave-safe bowl in the microwave or in a saucepan on a stove-top).
5. Dissolve baking soda in the boiling water and then add to the melted butter/golden syrup.
6. Pour the butter/golden syrup mixture into the dry ingredients and mix together with a wooden spoon.
7. Scoop mixture using a teaspoon, roll into balls (approx. 3cm in diameter) and place on the baking tray. Lightly press each ball with a fork to flatten slightly - make sure to allow enough room for the biscuits to spread in the oven.
8. Bake for 10 - 14 minutes in the middle of the oven until golden brown (a shorter baking time generally means a chewier biscuit and a longer baking time means a crunchier biscuit).
9. Leave to cool on a wire rack.
10. ENJOY!

