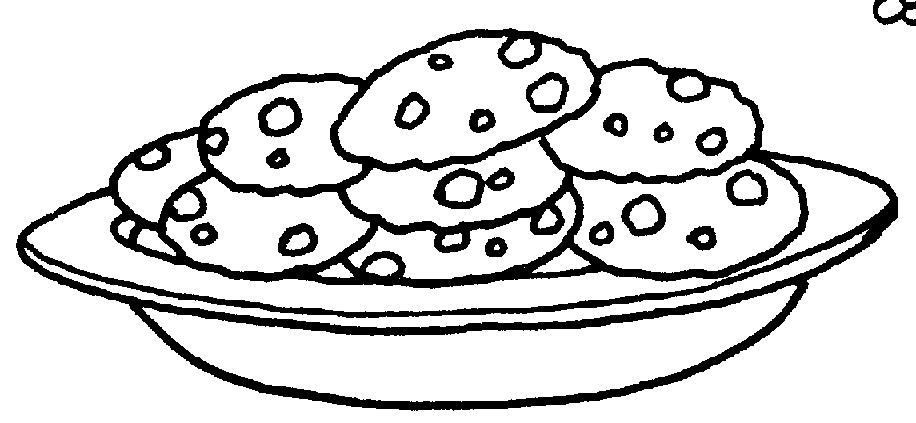


Anzac Biscuits

**Ingredients (Per Pair)**



1 cup rolled oats

¾ cup plain flour, sifted

1 cup sugar

¾ cup desiccated coconut

½ cup margarine or butter

2 Tbs golden syrup

½ tsp bicarbonate of soda

1 Tbs boiling water

**Method**

1. Preheat oven to 150.
2. Combine oats, sifted flour, sugar and coconut.
3. Combine margarine and golden syrup in a small saucepan and stir over gentle heat until melted.
4. Mix soda with boiling water, add to melted margarine mixture.
5. Stir the liquid into the dry ingredients and mix well.
6. Take teaspoonfuls of mixture and place on a lightly greased tray; allow room to spread.
7. Bake in a slow oven for 20 minutes.
8. Loosen while warm, then cool on the tray.

**Learning Intention**

**To know the difference between wet and dry ingredients**

1. Divide the ingredients into 2 columns. Wet & Dry.
2. What is the difference between the wet & dry ingredients?
3. Explain what happened when you added the bicarb soda. Why do you think it did this?