

Learning Activity 6

Anzac Biscuits – Yum!

Setting the Scene

Involve the learners in setting out the ingredients. Encourage them to:

- smell the ingredients;
- taste the ingredients;
- touch the ingredients;
- mix, stir and sieve the required ingredients – learners may be able to do this independently, while others may require hand-over-hand support; or
- form balls of mixture in their clean hands and then press these balls out flat onto the baking tray.

Points to Note

ANZAC Day is a national holiday in Australia and New Zealand. It is celebrated on April 25 each year. The ANZACs were World War One soldiers from the Australian and New Zealand Army Corps. Women on the home front made the crunchy ANZAC biscuit and sent it across the sea to their soldiers.

What to Do

Explain to the learners that an Anzac biscuit is a sweet biscuit popular in Australia. Follow the first recipe in Resource 4: Tucker Time! Use the finished biscuits for a snack at breaktime while *Waltzing Matilda* plays softly in the background. Follow the recipe for pavlova if desired.



Have fun making and eating these biscuits.

While making them you could:

- Weigh and measure the ingredients together.
- Use the symbol sheet to find and name the different ingredients and items.
- Feel the different textures.
- Taste and / or smell the ingredients.
- Count the biscuits.
- Share them with family members.

Anzac Biscuits

Ingredients

- 180 g (12.5 tablespoons) **butter, melted**
- 1 cup **all-purpose flour**
- 1 cup **sugar**
- 1 cup **unsweetened desiccated coconut**
- 1 cup **rolled oats**
- 1 tablespoon **golden syrup**
- ¼ teaspoon **salt**
- 1 teaspoon **baking soda**

Utensils

- Baking tray
- Baking paper
- Saucepan
- Wooden spoon
- Mixing bowl
- Roller
- Wire rack

Method

Heat the oven to 350 F (180° C).

Line a baking tray with baking paper and set aside.

In a small saucepan, melt the butter over a medium heat. Add the golden syrup and baking soda to the butter and stir well.

Remove from heat and set aside.

Mix together the flour, oats, sugar, desiccated coconut and salt in a mixing bowl.

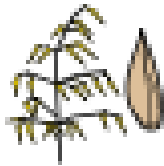
Add the melted butter to the dry ingredients and stir with a wooden spoon to combine ingredients.

Roll about 1½ tablespoons of dough into small balls and flatten between the palms of your hands. Place dough on baking tray about 4 cm (1.5") apart to allow room for spreading.

Bake the biscuits for about 10–12 minutes or until golden brown. Remove the biscuits from the oven and let them sit on the baking tray for 5 minutes.

Remove the biscuits from the tray and cool on a wire rack.

Anzac Biscuits - What do you need?



Oats



Flour



Butter



Coconut



Sugar



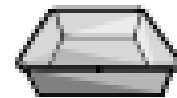
Golden Syrup



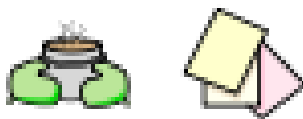
Salt



Baking Powder



Baking Tray



Baking Paper



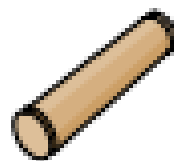
Saucepan



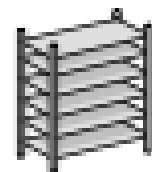
Wooden Spoon



Mixing Bowl



Rolling Pin



Wire Rack