

Ingredients:

- 1 cup plain flour, sifted
- 1 cup rolled oats
- 1 cup caster sugar
- $\frac{3}{4}$ of cup desiccated coconut
- 2 tablespoons golden syrup
- 125g butter
- 1 and 1/2 teaspoon bi-carb soda
- 2 teaspoons of wattle seed
- 2 tablespoons of boiling water

Wattle Seed Anzac Biscuits

Melrose

Method:

Mix oats, flour, sugar, wattle seed and coconut together.

Melt syrup and butter together.

Mix bi-carb soda with boiling water and add to melted butter and syrup.

Add to dry ingredients.

Shape a teaspoonful of mixture into balls on a greased tray (allow room for spreading).

Bake for 20 minutes.

Loosen while warm, cool on trays.



I really enjoyed cooking with my class. I really enjoyed seeing all my classmates having a great time. When the wattle seed got passed around it smelted like coffee. They tasted so good.

Michelle

The best part about making the biscuits was doing the greasing on the tray. When we got to eat them they tasted very rich, and very yummy. My class really enjoyed them. We had lots of fun:)
P.S thanks Tracey.

Caileb!



The best part of making the Wattle seed Anzac biscuits was that they tasted really good and I also think that the rest of the class liked them too. I thought the wattle seed smelt like dust.

They were yummy!!

Harry

I really enjoyed making the biscuits with my class. But my favourite part was eating some of the left over dough! They tasted really good even though the wattle seed smelt really disgusting!!!!

Taela :D

The best ting about cooking the biscuits is that we got to eat them. My job was to sift the flour and put the biscuits in the oven.

Brayden

I really enjoyed making the biscuits with my class. My favourite part was putting all the ingredients into a bowl.

The biscuits tasted really scrumptious and they tasted so nice I gave some to my family.

Adelaide!