

Fruity Anzac Biscuits



INGREDIENTS – WHAT YOU NEED

½ cup of plain flour



1 cup of muesli



1 teaspoon bicarb soda



110g butter



2 tablespoons of sugar



BETTER THAN BEANS

$\frac{1}{4}$ cup of golden syrup



BETTER THAN BEANS

METHOD – HOW TO PREPARE

Preheat the oven to 160°C.



Line a baking tray with foil
and baking paper.



Put in a mixing bowl:

- ½ cup plain flour
- 1 cup fruity muesli
- 2 tablespoons of sugar



Do not put the bicarb soda in!

Mix the dry ingredients together.



BETTER THAN BEANS

In a small saucepan, add –

- ¼ cup of golden syrup
- 110g butter

Turn the heat on to medium.



Stir until the butter is melted.



It is very hot.

Turn off the heat.

Take the saucepan off the stove.

Add 1 teaspoon of bicarb soda.

Mix in well. It will fizz and expand. Nice



BETTER THAN BEANS

Pour the wet ingredients into
the dry ingredients.



Mix well.



Put blobs of the mixture onto the baking tray.
Use teaspoons or your hands.



Allow room to expand.

Flatten your blobs gently with a fork.



Don't squash them!

BETTER THAN BEANS

Put the tray in the oven.

Bake for 8 to 10 minutes or until golden.



Remove when golden.

Leave to cool for 10 minutes.

