

ANZAC Biscuits Recipe

1. When do you normally eat ANZAC biscuits? _____

2. Choose the correct ingredients.





3. Write the names of these utensils under each picture as you hear them.

			
A. _____	B. _____	C. _____	D. _____
			
E. _____	F. _____	G. _____	H. _____
			
I. _____	J. _____	K. _____	

4. Complete the steps by adding the correct verbs and utensils.

add bake flatten grease melt mix
 place pour preheat roll sieve stir

	<p>First, _____ the _____ to 160 degrees Celsius. Lightly _____ the _____ with butter.</p>
	<p>_____ the flour into a _____. Then, _____ the oats, coconut and sugar.</p>
	<p>Now, _____ the butter in a _____ over medium heat. Then _____ the golden syrup and water.</p>
	<p>_____ the baking powder into the liquid mixture with a _____.</p>
	<p>Carefully _____ the liquid mixture into the _____. _____ all the ingredients together using a _____.</p>
	<p>With your fingers, _____ tablespoons of the mixture into balls. Then, _____ them on the greased _____.</p>
	<p>_____ the balls with a _____ to form patties.</p>



_____ for _____ minutes, or until golden brown.

(If you prefer chewy biscuits, _____ them for only _____ minutes).



After _____ minutes of cooling, _____ the biscuits on a _____.

5. For which step might you need your parents' help? _____