

ANZAC Biscuits Recipe

1. When do you normally eat ANZAC biscuits? _____

2. Choose the correct ingredients.


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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

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



_____ 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? _____