

Oaty Crisps

NOTES TO STUDENTS and VOLUNTEER:

1. Please measure the ingredients accurately.
2. A volunteer or teacher is to supervise the use of the oven to bake the crisps.

Equipment

- Large bowl
- Sifter
- Mixing spoon
- Measuring cups
- Measuring spoons
- Measuring scales
- Wooden spoon
- Small saucepan
- Fork
- Baking tray
- Baking paper

Ingredients

- 1 cup rolled oats
- 1 cup coconut
- 1 cup plain flour
- ½ tsp bicarbonate of soda
- ½ cup caster sugar
- 125g butter
- 2 tbsp golden syrup

What to do

- Preheat fan forced oven to 170°C.
- Line a baking tray with baking paper.
- Sift flour and bicarbonate of soda into a mixing bowl.
- Add rolled oats, sugar and coconut.
- Combine butter and golden syrup in small saucepan. Stir over gentle heat until melted.
- Create a well in the dry ingredients and then stir the wet ingredients into the dry ingredients, mix thoroughly using a fork.
- Roll mixture into balls the size of a walnut. Place 5cm apart on the baking trays to allow room for spreading.
- Bake for 15 – 20 minutes or until golden brown.
- Allow the biscuits to cool on the trays.