

Bentleigh West Kindergarten Inc.

HOME LEARNING – Anzac Slice



Anzac Slice

Ingredients

- 1 cup (90g) rolled oats
- 1 cup (220g) brown sugar
- 3/4 cup (65g) coconut
- 1/2 cup (110g) plain flour
- 1/2 cup (110g) self-raising flour
- 125g butter or nuttalex
- 2 tbsp golden syrup
- 1/4 cup (15g) shredded coconut



Method

1. Preheat oven to 180°C. Lightly grease an 18cm x 28cm slice pan. In a large bowl, combine oats, sugar, coconut and sifted flours.
2. Heat butter and golden syrup in a small saucepan on low heat for 1-2 minutes, until butter has melted and mixture is well combined. This may also be done in the microwave in 30 sec bursts.
3. Make a well in centre of dry ingredients. Add butter mixture and combine well.
4. Press firmly into prepared pan using base. Sprinkle with coconut.
5. Bake for 20-25 minutes, until golden. Sprinkle with extra coconut when cooled.
6. Cool completely in pan. Cut into squares to serve.