

MELT AND MIX—BAKED**BURNT BUTTER BISCUITS***Number:* 48*Cooking utensil:* greased
oven trays*Ingredients:*

$\frac{1}{2}$ cup (125 grams) butter
 $\frac{1}{2}$ cup sugar
 1 egg, beaten
 1 teaspoon vanilla
 $1\frac{1}{2}$ cups s.r. flour
 24 blanched almonds

Oven temperature: 180°C*Cooking time:* 10–12 minutes for each tray*Method:*

1. Collect ingredients.
2. Melt butter in saucepan and cook until it is a light brown colour.
3. Cool slightly and add sugar. Beat well.
4. Stir in egg and vanilla.
5. Add flour and mix into a stiff consistency.
6. Roll mixture into small balls and place on tray, allowing room for mixture to spread. Place $\frac{1}{2}$ an almond on each biscuit.
7. Bake until golden brown.
8. Cool on cake cooler.

ANZACS*Number:* 36*Cooking utensil:* floured
oven tray*Ingredients:*

2 cups rolled oats
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup flour
 1 tablespoon golden syrup
 1 teaspoon bicarbonate of
 soda
 2 tablespoons boiling water
 $\frac{1}{2}$ cup (125 grams) butter,
 melted

Oven temperature: 160°C / 325°F*Cooking time:* 18–20 minutes*Method:*

1. Collect ingredients.
2. Mix oats, sugar and flour.
3. Mix golden syrup, soda and boiling water. While frothing add melted butter and pour into dry ingredients. Mix thoroughly.
4. Drop in spoonfuls on to tray allowing room for mixture to spread.
5. Bake.
6. Cool on cake cooler.