

**Materials:**

**Ingredients:** 1 cup each of plain flour, rolled oats and coconut.  $\frac{3}{4}$  cup sugar, 120g butter, 1tbls treacle (or golden syrup) 2tbls boiling water, 1 teas bi-carbonate of soda.

Measuring equipment: 1 cup, 1/2 cup, 1/4 cup, Tablespoon, teaspoon, scales

Cooking Equipment: Bowl, spoons, mixing spoons, sieve, forks, baking trays, Oven

\*Remember all hygiene and safety precautions should be taken when cooking with children.

**\*\*Be aware that discussions of war can be confronting for many children and families**

**Instructions:**

1. Grease biscuit tray and pre heat oven to 180C
2. Mix dry ingredients in bowl.
3. Melt butter and golden syrup together (I use the microwave for this but can be done in sauce pan)
4. Combine water and bi-carbonate soda, then add to melted butter and syrup (be prepared, it will froth up - fantastic chemical reaction to discuss!)
5. Pour butter mixture into dry ingredients. Mix well.
6. Scoop teaspoons of the mixture and roll into small balls. Place on tray and press down lightly with fingers. (allow room on tray for spreading)
7. Bake for 10 - 15 minutes/until golden. Cool on trays

**Early Years Learning Framework Outcomes\***

**Outcome 1:** Children develop

- knowledge and self-confidence through growing understanding of the society we live in.

**Outcome 2:** Children develop

- sense of belonging to a group through shared activity, discussing social conventions and group celebrations.
- understanding of Australian traditions about Anzac Day.

**Outcome 3:** Children develop

- social and emotional wellbeing through understanding cultural and national celebrations, sharing social and life events.

**Outcome 4:** Children develop

- cooperation, confidence and curiosity through investigating and celebrating Anzac Day.
- skills and processes such as problem solving, hypothesising, investigating, culture, measurement and cooking skills.
- ability to transfer and adapt learning through the use of different media, like recipe ingredients, stories and social/remembrance events.
- ability to resource their learning, connecting with natural materials like raw and cooked food.

**Outcome 5:** Children

- interact verbally and non-verbally with others by discussing Anzac Day.

**Linking Experiences**

**Cooking Capers**      Multicultural experiences  
Scoops, cups and buckets      Playdough

**Key Learning Areas Skills and Knowledge**

**Pre-Numeracy (Mathematics)**

Measurement—Volume. Weight and Mass. Full and empty concepts. Counting—How many cups, teaspoons required? How many biscuits did we make? Estimation and prediction: How many can we make?

Mathematical Language—Many, more, **Add** one more scoop.

**Literacy/Vocabulary (English)** ANZAC Australian & New Zealand Army Corp. War, battle fighting, marching, parade, wreath, "Lest We Forget" Scoop, pour, fill, full, half, empty, measure, tip, mix, stir, cook bake

**Health and Physical Education:** Fine Motor Skill: pouring, mixing, chopping, tactile experience (rolling biscuits in to balls). Gross Motor Skills: Marching

**Social Sciences** ANZAC DAY is one of our countries most significant memorial days. Australian's (and New Zealanders) showed who we were and what we stood for as a nation, truly, for the first time in World War 1. Mateship, duty, honour and courage being the badges of honour that all "diggers" now share. Refer Anzac Day Info Sheet for full details

**Science** Anzac Biscuits were sent to the soldiers as the ingredients needed no refrigeration and had higher nutritional value than other biscuits.

Chemical reactions: frothing of bicarb. and butter/syrup.

**Extension Ideas** Discuss other remembrance activities such as Dawn Service, Anzac Day March and Parade, a minutes silence, "Lest We Forget" (what does this poem mean) and laying of wreaths.

Focus on different cultures through food. Discuss how food and cooking features in different cultural and remembrance celebrations around the world.

See the Cooking Capers planning sheet for further extension/linking ideas