ANZAC oat biscuits

NZBK-001 · Biscuits · 24 biscuits

INGREDIENTS

125 g butter

35 g golden syrup

110 g rolled oats

130 g plain flour

90 g desiccated coconut

130 g brown sugar

4 g baking soda

30 mL boiling water



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Mix oats, flour, coconut and sugar.
2. Melt butter and syrup.
3. Dissolve soda in boiling water, then stir into butter mixture.
4. Combine, portion and flatten lightly.
5. Bake at 160°C for 13–17 min, then cool on the tray.

ALLERGEN CHECK

Wheat, oats, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-001-anzac-oat-biscuits