



Honey Anzac Biscuits

Makes 30

INGREDIENTS

1. 1 cup plain flour
2. 1 cup caster sugar
3. 1 cup desiccated coconut
4. 1 cup rolled oats (not instant)
5. 125g butter, chopped
6. 2 tablespoons Capilano Honey
7. 1 teaspoon bicarbonate of soda
8. 1 tablespoon boiling water

INSTRUCTIONS

1. Preheat oven to 150°C. Line 2 oven trays with non-stick baking paper.
2. Sift flour into a large bowl. Add sugar, coconut and rolled oats and stir to combine.
3. Place butter and honey in a small saucepan and stir over a moderate heat until butter melts. Remove from heat.
4. Place bicarbonate of soda in a small bowl. Add boiling water and stir until dissolved, then stir into butter mixture. Add to dry ingredients and mix to combine.
5. Roll level tablespoonfuls of mixture into balls and place 3cm apart onto prepared trays. Flatten slightly. Bake 12 minutes or until golden brown, swapping the trays halfway through cooking time. Cool on trays 5 minutes before transferring to a wire rack to cool completely.

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