

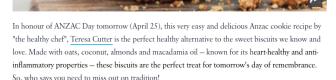
Wearable accessories to

Find out more

tap+pay with.

200 1

200



Read on for the recipe and get cooking!

200

Anzac Biscuits

From The Healthy Chef by Teresa Cutter

INGREDIENTS 1 1/2 cups (175 g / 6 oz) rolled oats 1/2 cup (40 g / 1 1/2 oz) desiccated coconut 1/2~cup~(60~g~/~2~1/4~oz) flaked or chopped almonds 2 1/2 tablespoons macadamia nut oil, cold pressed coconut or olive oil 2 tablespoons honey or your alternative such as organic maple syrup or yacon, rice 1 teaspoon vanilla extract or 1/2 teaspoon vanilla bean paste 1 tablespoon water DIRECTIONS 1 Combine oats, coconut and almonds into a food processor. Add the oil, honey and vanilla. ² Turn on the food processor or Vitamix and mix well for about 15 - 30 seconds or 3 Form into 20 small cookies and place onto a baking sheet lined with baking paper. 4 Flatten down with enough room around each cookie. ⁵ Bake for 20 -30 minutes in a low 150°C (300°F) oven. Or until golden brown. ⁶ Cool completely before eating and enjoy.

Makes 20 Anzac cookies. Store in an airtight container for 5 days.