

# Wholesome Anzac Biscuits

Here is a recipe I come back to time and again.  
Perfect for lunchboxes, uses only one pot, can be double batched and frozen, and easy for kids to help with (it's fun rolling the cookies into balls and putting them on the tray!).



Prep 20mins



Cook 20mins



Makes 15 cookies

## INGREDIENTS

- 100g butter
- 85g (1/4 cup) honey, or golden syrup, or rice malt syrup
- 1 tsp bicarbonate of soda
- 30g (1/4 cup) sugar or coconut sugar
- 60g (1/2 cup) wholemeal flour or wholemeal spelt flour
- 50g (1/2 cup) desiccated coconut
- 115g (1 1/4 cups) rolled oats, not instant oats
- 30g (1/4 cup) sesame seeds
- 1/2 tsp ground cinnamon

## EQUIPMENT

- 2 small baking trays
- large cooking pot
- measuring cups & spoons
- wooden mixing spoon

## HOW TO MAKE

- 1 Line one large or two small baking trays and pre-heat the oven to 180°/350°F (fan forced).
- 2 Melt the butter and honey/syrup together in a large pot over a low to medium heat, then add the bicarbonate of soda and mix together. It will fizz! This is normal. Continue mixing until they're fully combined.
- 3 Take the pot off the heat and add the rest of the ingredients. Mix everything together until just combined. The mixture should be sticky and press together well. If it's a bit dry you can add a small amount of water.
- 4 Use wet hands to roll large tablespoons of dough into patties. Space them apart on the tray as they will spread when cooking.
- 5 Cook until golden, approximately 10-20 minutes. Watch them closely because they brown very quickly.
- 6 The longer you cook them, the crispier they'll be, so if you want them slightly chewier remove them earlier.
- 7 Let them cool on the tray (they will harden as they cool). Store in an airtight container in the fridge.



Note: If your cookies don't flatten much when they're cooking, just gently flatten them with a fork or the back of a spoon as soon as they come out of the oven while they're still soft.