



 Vegetarian

Prep Time: 15 min

Serving size: 16

Cook Time: 15 min

CLEANER ANZAC COOKIES

Traditional ANZAC biscuits with a few ingredient variations for a wholesome twist. Store bought biscuits often contain added preservatives and emulsifiers and aren't always the healthiest. Our homemade version retains the traditional taste you know and love but with enhanced nutritional value.

DRY INGREDIENTS:

- 1 cup of wholemeal spelt flour
- 1 cup rolled oats
- ½ cup shredded coconut
- ½ cup coconut sugar
- 1 tsp baking powder

WET INGREDIENTS:

- 130g unsalted butter
- 2 tbsp golden syrup

METHOD:

1. Preheat the oven to 180°C fan-forced and line a baking tray with baking paper.
2. Add all dry ingredients together in a bowl and mix to combine well.
3. In a small saucepan, melt the butter over a medium heat.
4. Once the butter is melted, stir through the golden syrup and remove from heat.
5. Pour the wet mixture over the dry ingredients and mix until well combined. Use your hands if required.
6. Roll 1 heaped tablespoon of the mixture into a ball and flatten on the prepared baking tray.
7. Repeat until all 16 cookies have been made. This may be less if you are making larger cookies.
8. Bake in the oven for 12-15 minutes. Note that the cookies will harden as they cool so be careful not to overcook.

TIPS & NOTES

Storage: In an airtight container in the fridge for up to 3 days