



Anzac biscuits

12 biscuits ⌚ 20 minutes

Ingredients

1 1/2 cups rolled oats
1/2 cup desiccated coconut
1/2 cup wholemeal plain flour
1/2 cup sunflower seeds
& pepitas, blended
Pinch of salt
1 tsp cinnamon, ground
2 tsp vanilla essence
1/2 cup extra virgin olive oil
2 tbsp rice malt syrup
2 tbsp coconut sugar
1 tsp bicarb soda
2 tbsp boiling water

Method

1. Preheat oven to 150°C and line a baking tray with baking paper.
2. Combine oats, coconut, flour, seed mix, cinnamon and salt. in a large bowl. Add olive oil, vanilla essence, rice malt syrup and coconut sugar.
3. Combine boiling water with bicarb soda, in a separate bowl, stir until dissolved. Add to biscuit mixture and mix well.
1. Roll mixture into balls and flatten into disc shapes (~1cm thick) and place on a tray
2. Bake for 20 minutes or until golden and allow to cool prior to serving.