

Honey ANZAC Biscuits

Makes 36 biscuits



Ingredients

- 1 cup oats
- ½ cup desiccated coconut
- 1 cup plain flour
- ½ cup sugar
- 125 g butter
- 1 tsp bicarbonate of soda
- 2 tblsp boiling water
- 2 tblsp Kwongan honey

Method

Preheat oven to 160°C. Butter 2 biscuit trays. Combine dry ingredients in medium bowl. Combine butter and honey in a small saucepan and stir over a gentle heat until butter has melted. Mix bicarbonate of soda with boiling water, add to the butter mixture. Remove from heat, pour over dry ingredients and mix well. Spoon large teaspoonsful onto trays leaving a space of about 5cm between each one. Bake in preheated oven 20 minutes. Loosen on trays whilst still warm. When they have firmed up remove to a wire rack until completely cool. Store in an airtight container.

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