

# ANZAC BISCUITS

(vegan : egg-free : dairy-free : wholemeal)

2 cups rolled oats

3/4 cup wholemeal plain flour

1/2 cup raw sugar

1 cup coconut flakes

1 teaspoon bi carb soda

1/2 cup coconut oil

2 tablespoons golden syrup

3 tablespoons boiling water



- Preheat oven to 180 degrees C.
- In a medium size mixing bowl, stir together the oats, flour, sugar, coconut flakes and soda.
- In a small saucepan, mix the coconut oil and golden syrup. Stir over low heat until the oil has melted.
- Pour wet mixture over dry mixture in bowl, and stir well.
- Sprinkle boiling water over mixture, and mix until even. If the mixture seems a little crumbly, add another splash of boiling water.
- Drop teaspoon size dollops onto a baking tray, and press an almond into the top.
- Bake for 8-10 minutes, or until lightly golden.
- Allow to sit on the warm tray for a few minutes, before gently transferring the biscuits to a wire cooling rack.