



SKYE BLUE

Kitchens

ANZAC BISCUITS

Pre heat the oven to 160°C fan bake. Line two oven trays with baking paper.

What you need:

- ½ cup of the Baking Bag
- ½ cup + 1 TBS quinoa flakes
- ¼ cup desiccated coconut
- ¼ cup raw almonds, crushed
- 1-2TB soft brown sugar
- 1 TBS boiling water
- 70g butter (note 1)
- 2TBS golden syrup



To Make:

Add the first 5 ingredients to a bowl and stir to combine. Over a low heat melt the butter with the syrup and boiling water. Stir in the baking soda. Remove from the heat then add the dry ingredients and mix well together. Roll into balls (a little smaller than golf balls), place on the trays then lightly flatten with fingertips. Leave room for the mix to spread. Bake for 15 minutes, remove from the oven and leave to cool on the trays (they will harden as they cool). Once the biscuits are completely cold, store in an airtight container or tin. Makes up to 18 depending on how big you make them.

Note:

1. For dairy free use non dairy spread of choice. The cookies may not be quite as crisp.

Tip: As a special treat, try dipping half the biscuit in melted chocolate. Add 1 teaspoon of ground ginger but this is optional.

*Adapted from an Annabel Langbein recipe