

ANZAC BISCUITS

A spin on the traditional Anzac biscuits, these are lower in sugar, crunchy and chock full of deliciousness.

EASY	15 MINS	30 MINS	20

Ingredients

- 1 1/2 cup rolled oats
- 1 1/3 cup desiccated coconut
- 1 1/4 cup buckwheat flour
- 1/4 cup tapioca flour
- 1/2 cup pitted dates, chopped
- 3 tbsp maple syrup
- 1/2 cup (125g) butter
- 6 tbsp coconut oil
- 1 tsp bicarb soda
- 1/4 cup boiling water

Instructions

1. Preheat the oven to 180C.
2. In a large mixing bowl, combine oats, coconut and flours. Stir to combine.
3. In a small bowl, add the dates, bicarb soda and boiling water. Set aside to let it sit for a few minutes to soften the dates.
4. In a small saucepan, melt the butter and coconut oil with the maple syrup then add the dates and bicarb mix. When combined add to the bowl of dry ingredients and mix well.
5. Scoop 1-2 tablespoons and roll into a ball and flatten on a baking tray to 1cm thickness. Repeat until you have used all the dough.
6. Bake for 12-15 minutes or until golden.