

# Anzac Biscuits

These vegan Anzac biscuits are made with oatmeal, coconut and golden syrup for the most delicious crunchy cookie that will have you going back for seconds (and thirds).

Author: Alison Andrews

Prep Time: 15 mins    Cook Time: 12 mins    Total Time: 27 mins



## Ingredients

- $\frac{3}{4}$  cup All Purpose Flour (156g)
- $\frac{1}{2}$  cup Rolled Oats (100g)
- $\frac{1}{2}$  cup Dessicated Coconut (80g) finely shredded coconut
- $\frac{1}{2}$  cup Light Brown Sugar (200g)
- $\frac{1}{3}$  cup Vegan Butter (150g)
- 2 Tbsp Golden Syrup
- $\frac{1}{2}$  tsp Baking Soda
- $\frac{1}{2}$  tsp Vanilla Extract

## Instructions

1. Preheat the oven to 180°C and line two baking trays with parchment paper.
2. Add all purpose flour, rolled oats, dessicated coconut and light brown sugar to a mixing bowl and mix together.
3. Add vegan butter to a saucepan along with golden syrup and heat over medium heat, stirring until melted.
4. Add baking soda and stir in. It will foam up (this is normal) so just be careful.
5. Immediately remove from the heat and pour it over the dry ingredients. Add in your vanilla extract and mix into a cookie dough.
6. Break off pieces of the dough and form flat round cookie patties with your hands.
7. Place them onto two parchment lined baking trays. Aim to get 20 cookies in total, placing 10 onto each tray.
8. Bake for 12 minutes\* until golden brown on top.
9. Let them cool and firm up directly on the trays before moving.