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## Wholesome 'Anzac' Biscuits

Regular Anzacs have 1 whole cup of sugar and golden syrup to boot! You really don't need to use so much sugar to make a delicious oat biscuits. This recipe only has ¼ cup rapadura & 2 tablespoons of honey.

### Ingredients

1 cup oats  
1 cup coconut  
¾ cup almond meal/ground almonds  
2 tablespoons flour (any sort)  
1/3 cup roughly chopped pecans or walnuts  
½ cup currants or sultanas  
¼ cup rapadura sugar  
125g butter  
½ teaspoon bicarb soda mixed with 1 tablespoon hot water  
1 small egg, lightly beaten  
2 tablespoons honey

### Method

- Combine the first 7 dry ingredients together in large bowl and mix thoroughly.
- Melt butter, add bicarb & water mixture, mix thoroughly with honey and egg until well combined.
- Mix this wet ingredient mix into dry until well combined.
- Place dessertspoonfuls of the mixture onto greased baking trays with space between to allow for spreading. Flatten slightly.
- Bake at 170C for about 15 mins or until golden brown.
- Allow to cool on tray before removing and storing in an airtight container.