



Coconut ANZaC Biscuits

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 c all-purpose flour - 1 1/2 c rolled oats - 3/4 c turbinado sugar - 1/2 c flaked coconut - 1/2 c chopped and toasted macadamia nuts - 2 tbsp water - 1 tbsp honey - 1 tsp baking soda - 1/2 c coconut oil

Instructions

While ANZAC stands for "Australian & New Zealand Army Corps" and traditionally ANZAC Biscuits are a legally-protected entity (unless fully true to the recipe), these ANZaC biscuits are a slight variation to make the recipe slightly healthier, replacing the white sugar and butter with better alternatives. The use of coconut oil instead of butter also lends a much stronger coconut flavor to the biscuit. 1. Preheat oven to 325 degrees fahrenheit. Line baking sheets with parchment paper. 2. In a medium bowl combine flour, oats, sugar, coconut, and macadamia nuts. 3. In a small saucepan, combine the water, honey, and baking soda. Bring to a boil, then add the coconut oil, stirring until it melts. Set aside for 5 minutes. 4. Stir the liquid mixture into the flour mixture. Using a large spoon, scoop about a tablespoon's worth of dough and press into the spoon. Remove from the spoon and place on parchment paper, about 3 cm apart from other biscuits. 5. Bake for 12 to 15 minutes, depending on how chewy or crunchy you prefer (15 being crunchy). Remove from the baking sheet to cool on wire racks.