Healthy, homemade ANZAC biscuits

- Cook Time: 15 mins
- Persons: 6-10
- Difficulty: Easy
- Ingredients
- 1/2 C rolled oats (regular or gluten-free, you can also sub quinoa flakes if you prefer to make paleo-friendly)
- 1/3 C shredded (desiccated) coconut
- 1/2 C almond meal (can use reg plain flour)
- 1/2 tsp Bicarbonate of soda – aka baking soda
- 1/4 C monk fruit sweetener
  *I love using lakanto brown sugar alternative for that hint of molasses/caramel – can use classic white, coconut sugar or reg brown sugar
- 1 Tbsp butter/ghee or coconut oil (use 2 Tbsp if using reg plain flour)
- 1 Tbsp maple syrup – I use sugar free
- 1 Tbsp boiling water

1. Instructions
2. Line a baking tray with baking/parchment paper (or a silpat mat) and set aside.
3. Preheat oven to 150’C (300’F)
4. Place oats, coconut, flour and sugar into a medium size bowl and stir to combine. Set aside.
5. Place butter into a small saucepan over low heat, add maple syrup and allow to melt.
6. Remove melted butter/maple syrup mix from heat and add baking soda, then boiling water and stir to combine and pour immediately into your oat/flour mix and stir to combine.
7. Spoon a heaping scoop of batter into your hands and shape into rounds then place onto prepared baking sheet. Repeat until all batter has been used (we usually get 8-10).

8. Bake for approx 8-10 minutes, until golden.
9. Enjoy xo