



Aristaeus ANZAC biscuits

Ingredients

- 1 cup rolled oats
- 1 cup plain flour
- ½ teaspoon baking powder
- ¾ cup desiccated coconut
- Pinch salt
- ¼ cup Aristaeus honey
- 125g unsalted butter
- 2 tablespoons boiling water

Method

1. Preheat the oven to 150 degrees C.
2. Line a baking tray with baking paper.
3. Heat the butter and honey in a small saucepan on low heat until melted and combined. *Tip – run your measuring cup under hot water before weighing the honey to make it easier to get out.*
4. Dissolve the baking powder in the boiling water and combine with the honey mixture.
5. Combine the remaining dry ingredients, pour the honey mixture through and combine.
6. Take a spoonful of the mixture and roll it into a ball before flattening onto the baking tray. Repeat while attempting not to eat the mix yourself.
7. Enjoy – warm or cool, your choice.