



# AB's Honey Anzac Biscuits

*Enjoy our take on the traditional Anzac biscuit. These biscuits are easy to make and use honey instead of sugar for a delicious flavour.*

PREP TIME: 10 MIN

COOK TIME: 20 MIN

## INGREDIENTS

- 125 g unsalted butter
- ¼ cup AB's Yellow Box Honey (or your favourite AB's Honey)
- pinch sea salt
- ½ tsp bicarbonate of soda
- 2 tbsp boiling water
- 1 cup rolled oats
- ¾ cup desiccated coconut
- 1 cup plain flour



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## DIRECTIONS

1. Preheat oven to 150°C. Line baking trays with baking paper.
2. Melt the butter and honey in a small saucepan over low heat, stirring until the mixture starts to bubble. Add a pinch of salt.
3. Mix bicarbonate of soda with boiling water and add to the butter mixture.
4. Mix remaining dry ingredients in a separate bowl. Pour melted butter mixture into the dry ingredients and mix well.
5. Roll mixture into balls and place on a tray, allowing room for spreading.
6. Bake for 20 minutes or until golden brown.
7. Allow to cool on trays before transferring to a wire rack. Store in an airtight container.