



Wheat-Free, Dairy-Free Anzac Biscuits

Ingredients

- 120g buckwheat flour
- 157.5g rolled oats (or gluten-free oats)
- 100g desiccated coconut
- 165g organic coconut sugar
- 200g coconut oil
- 110g golden syrup
- 2 tbsp water
- 1 tsp bicarbonate of soda/
baking soda

Equipment

- Mixing bowl
- Small pan
- Baking sheets
- Wire rack

Method

1. Preheat oven to 150°C and prepare two buttered baking trays.
2. In a bowl, sift the buckwheat flour then add the rolled oats, coconut and coconut sugar.
3. In a separate pan on the stove, melt the coconut oil, golden syrup and water on a low heat until the coconut oil is melted and the ingredients have combined. Do not let the mixture simmer/boil.
4. Add the bicarbonate of soda/baking soda into the mixture and then quickly add it to the dry ingredients and mix well.
5. Roll the mixture into small balls then place on your tray and flatten. Leave space between the biscuits as the biscuits will spread as they bake.
6. Bake in the oven for 10 –15 minutes until your biscuits turn a delicious golden brown.
7. Let them cool for a few minutes before transferring onto a cooling rack. These biscuits can last up to a week!