





EASY ANZAC BISCUITS

Preparation time: 10 minutes

Cooking time: 15 minutes

Makes: 36

1¾ cups rolled oats
¼ cup quinoa flakes
1¼ cups plain flour
¾ cup dark brown sugar
1 cup desiccated coconut
½ cup golden syrup
125g unsalted butter
2 tsp vanilla extract
1½ tsp bicarbonate of soda

1 Preheat oven to 180°C. Combine the oats, quinoa, flour, brown sugar and coconut in a large bowl. Mix well. Place the golden syrup, butter and vanilla in a medium saucepan and set over a moderate heat. Once melted, whisk in the bicarbonate of soda, then stir into the oat mixture.

2 Place as large spoonfuls on lined biscuit trays allowing room to spread, then bake for 10-12 minutes. Cool on a wire rack, then serve warm.

Cook's note: If quinoa flakes are unavailable, use additional oats instead.