



Honey Anzac Biscuits

EASY • 25 MINS

Anzac biscuits are a delicious and reliable staple recipe in so many Aussie households. Introducing our Honey Anzac Biscuits! A sweet family favourite, minus the sugar.



SKILL LEVEL

Easy

PREP TIME

10 mins

COOKING TIME

15 mins

SERVINGS

8-10

Ingredients

- 1 cup rolled oats
- 1 cup plain flour
- ½ tsp baking powder

Method

1. Preheat the oven to 150°C and line a baking tray with baking paper.
2. Heat the butter and honey in a small saucepan on low heat until melted and combined.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- ¾ cup desiccated coconut
- Pinch sea salt
- ¼ cup **Capilano Pure Honey**
- 125g unsalted butter
- 2 Tbsp boiling water

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

3. Dissolve the baking powder in the boiling water and combine with the honey mixture.
4. Combine all the dry ingredients. Pour the honey mixture through and combine.
5. Take a spoonful of the mixture and roll it into a ball before flattening onto a baking tray. Repeat until all the mixture is used.
6. Bake for 15 minutes, leave to cool.

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