



# Chewy Anzac Honey Slice

EASY • 30 MINS

Just take pantry staple rolled oats, and coconut (plus a few others) and combine them with buttery **Capilano Bush Honey** to craft a chewy nostalgic slice. Dunk it in your cuppa, pack it in lunchboxes or enjoy it for a family-filled afternoon tea. Every day is perfect for a bite of Chewy Honey Anzac Slice.



SKILL LEVEL  
Easy

PREP TIME  
10 mins

COOKING TIME  
20 mins

SERVINGS  
12

## Ingredients

- 110g (1 cup) rolled oats

## Method

1. Preheat oven to 180°C (fan-forced). Grease and line a 28cm x 18cm slice tin with baking paper.

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- 150g (1 cup) plain flour
- 60g (2/3 cup) desiccated coconut
- 180g (1/2 cup) Capilano Bush Honey
- 70g (1/3 cup) brown sugar
- 125g butter
- 1/2 tsp bicarbonate of soda
- 2 tbsp water

## Used in this recipe



### AUSSIE BUSH HONEY

Travel to Australia's native bushlands, where amongst the call of Kookaburras and Koalas grow trees such as Stringybark, Ironbark, Yellow Box, and Gum that our bees forage to create this uniquely Australian honey.

### Buttery, Silky and Bold

Comfort at its finest! With a rich buttery flavour, our Bush Honey is a dream for home made crumpets and lashing of butter. The fruity, floral notes of this honey will linger in the perfect honey and vanilla milkshake, and it will sit deliciously atop a stack of banana pancakes or waffles!

### 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

2. In a mixing bowl, combine oats, flour, and coconut.
3. In a medium pot, combine honey, brown sugar, and butter. Stir over low heat until butter melts and sugar dissolves. Remove from stove.
4. In a small bowl, combine bicarbonate of soda with water and mix well.
5. Add bicarbonate of soda mix to honey butter and stir to combine.
6. Pour honey butter into dry ingredients and mix until combined.
7. Pour mixture into slice tin, pressing down firmly and evenly.
8. Bake for 20 minutes, or until an inserted skewer comes out clean.
9. Remove from oven and leave to cool for 10 minutes, then transfer to a cake rack.
10. Once cooled, cut into 12 even portions.
11. Store at room temperature for up to 2 days in an airtight container, 5 days in the refrigerator in an airtight container, or wrap in cling film and aluminium foil and freeze for up to 3 months.

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