

## Anzac biscuits with burnt butter, honey and rosemary

<b>Equipment</b>	<b>Ingredients</b>
<ul style="list-style-type: none"><li>• 2 large baking trays</li><li>• Baking paper (non-stick)</li><li>• Large mixing bowl</li><li>• Wooden spoon (or spatula)</li><li>• Tablespoon or small cookie scoop</li><li>• Small glass or cup (for bicarb mixture)</li><li>• Deep saucepan (for browning butter)</li><li>• Whisk</li><li>• Measuring cups and spoons</li><li>• Kitchen scale (for accurate measurements)</li><li>• Wire cooling rack</li></ul> <p><b>Optional but helpful</b></p> <ul style="list-style-type: none"><li>• Sieve (if you want to aerate the flour)</li><li>• Silicone spatula (for scraping mixture cleanly)</li></ul>	<p>(Serves 22-24)</p> <ul style="list-style-type: none"><li>• 160g (1 1/8 cup) plain flour</li><li>• 100g (1 1/4 cups) desiccated coconut</li><li>• 90g (1 1/8 cups) rolled oats</li><li>• 3/4 tsp dried rosemary, look for it with the spices</li><li>• 220g (1 cup) light brown sugar</li><li>• 150g (2/3 cup) unsalted butter, cubed</li><li>• 85g (1/4 cup) honey</li><li>• 2 Tbsp warm water</li><li>• 1 tsp bicarbonate of soda</li><li>• Flaked salt, for finishing</li></ul>

### Method

1. Preheat the oven to 160°C. Line two large baking trays with non-stick baking paper.
2. Combine the flour, coconut, oats and rosemary in a large bowl. Stir in the sugar then set aside.
3. Place the butter into a deep saucepan set over medium-low heat. Cook, stirring often, until melted. Increase the heat to medium and continue to cook, swirling the pan occasionally but not stirring, until the butter is deep brown in colour and nutty in

fragrance, about 3-5 minutes. If you've never burnt butter before, it's ready when you notice the butter becoming quiet. It will stop sizzling and the foaming will subside too. Some burnt solids should also have begun to form at the base of the saucepan. Remove from the heat and whisk in the honey.

4. In a small glass, combine the water and bicarbonate of soda then stir it into the butter mixture.
5. Pour the liquid ingredients into the bowl with the dry ingredients and mix with a wooden spoon until combined.
6. Use a tablespoon or small cookie scoop to portion out the dough. Roll into balls then evenly divide them between the trays. Make sure to leave a few centimetres apart for spreading and use a little pressure to flatten out the balls. Sprinkle over a pinch of flaked salt.
7. Bake for 10-12 minutes or until the biscuits are deeply golden-brown. Turn the tray halfway through baking to ensure even colouring. Remove from the oven and leave the biscuits to cool for 5 minutes before transferring them onto a wire rack to cool completely.