

Apple Cinnamon Anzac Biscuits

Equipment

- 2 large baking trays
- Baking paper (non-stick)
- Large mixing bowl
- Wooden spoon or spatula
- Tablespoon or small cookie scoop
- Small bowl or cup (for bicarbonate mixture)
- Saucepan (for melting butter and syrup)
- Measuring cups and spoons
- Kitchen scale (optional but helpful)
- Wire cooling rack
- **Optional but Helpful**
- Grater (if using fresh apple)
- Sieve (for flour)
- Silicone spatula (for scraping mixture cleanly)

Ingredients

(Serves 22-24)

- 1 cup (150g) plain flour
- 1 cup (90g) rolled oats
- 1 cup (80–100g) desiccated coconut
- $\frac{3}{4}$ cup (165g) brown sugar
- 125g unsalted butter
- 2 tbsp golden syrup or honey
- 1 tsp bicarbonate of soda
- 2 tbsp warm water
- $\frac{1}{2}$ tsp ground cinnamon (or more to taste)
- $\frac{1}{2}$ cup finely chopped or grated dried apple (or fresh apple, squeezed dry)
- Pinch of sea salt

Method

1. **Preheat oven** to 160°C and line 2 baking trays with baking paper.
2. **Mix dry ingredients**

In a large bowl, combine flour, oats, coconut, sugar, cinnamon, and apple.

3. **Melt butter mixture**

In a saucepan over medium heat, melt butter and golden syrup together until smooth.

4. **Activate bicarb**

Mix bicarbonate of soda with warm water, then stir into the butter mixture.

5. **Combine**

Pour wet mixture into the dry ingredients and stir until fully combined.

6. **Shape biscuits**

Roll tablespoons of mixture into balls, place on trays, and gently flatten (leave space for spreading).

7. **Bake**

Bake for 10–12 minutes until golden brown. (Slightly underbake for chewiness.)

8. **Cool**

Let sit on trays for 5 minutes, then transfer to a wire rack to cool completely.

🌟 **Tips & Variations**

- Toast the coconut lightly before mixing for extra depth 🌴
- For crunchy biscuits, bake 1–2 minutes longer
- Sprinkle with a little cinnamon sugar before baking for a sweet top