

Cranberry and Pepita 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**
- Sieve (for flour)
- Silicone spatula (for scraping mixture)
- Frypan (if toasting pepitas beforehand)

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
- $\frac{1}{2}$ cup dried cranberries
- $\frac{1}{3}$ cup pepitas (pumpkin seeds)
- Pinch of sea salt

Method

- 1. Preheat oven** to 160°C (fan-forced) and line 2 trays with baking paper.
- 2. Mix dry ingredients**

In a large bowl, combine flour, oats, coconut, sugar, cranberries, and pepitas.

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 (it will foam slightly).

5. Combine

Pour the 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.

(Shorter = chewy, longer = crunchier)

8. Cool

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

Tips & Variations

- For extra flavour: lightly toast the pepitas before adding 🌱
- Add a touch of orange zest for a festive twist 🍊
- Sprinkle a little flaky salt on top before baking for that sweet-salty hit
- Swap half the cranberries for chopped dark chocolate if you want it more indulgent