



## 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

### Method

1. Preheat the oven to 150°C and line a baking tray with baking paper.

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

Share your creations with us! Simply tag [#honeylovers](#) & [@capilanothoney](#) on Instagram or Facebook and you could be featured on our page!



- ½ tsp baking powder
- 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.

Easy to squeeze, pour and even refill your favourite honey jar, our NEW Capilano Easy Pour Pouch uses 60% less plastic than regular Capilano 500g upside down squeeze packs.

#### A note on REDcycle

*Unfortunately, the REDcycle scheme is no longer operational. This means that there is no collection of soft plastics available for customers at the present time. Industry is working hard to identify pathways to create new scheme(s). In the meantime, customers are advised to dispose of your empty Capilano pouch in the landfill bin.*

#### 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. Heat the butter and honey in a small saucepan on low heat until melted and combined.
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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