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 Pure 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	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	20 mins	12

Ingredients

- 110g (1 cup) rolled oats
- 150g (1 cup) plain flour

Method

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

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 60g (⅔ cup) desiccated coconut
- 180g (½ cup) Capilano Pure Honey
- 70g (⅓ cup) brown sugar
- 125g butter
- ½ tsp bicarbonate of soda
- 2 tbsp 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.

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.