

Vegan ANZAC Biscuits



Ingredients

- 1 cup of rolled oats
 - 3/4 cup of desiccated coconut
 - 1 cup of plain flour
 - 1/2 cup of caster sugar
 - 3 tablespoons of melted vegan butter
 - 2 tablespoons of maple syrup
 - 1/2 teaspoon of bi-carb soda
 - 2 tablespoons of hot water
-

Method

- Pre heat your oven to 180°C (350°F)
- Begin by combining the rolled oats, desiccated coconut, plain flour, and caster sugar in a spacious mixing bowl. Ensure all the dry ingredients are well incorporated.
- In a separate bowl, mix together the melted vegan butter, maple syrup, bi-carb soda, and hot water. This will form a cohesive wet mixture.
- Add the wet mixture to the dry ingredients and combine the two until a uniform dough forms. Roll portions of the mixture into small balls and place them on a prepared baking tray. Slightly flatten each ball.
- Bake the cookies for 15-20 minutes, depending on your desired texture. Keep in mind that a shorter baking time will result in softer, chewier cookies, while a longer time will yield a crisper texture.
- Once removed from the oven, allow the cookies to cool before indulging in their delightful taste and texture.

