

# ANZAC BiSCUiTs

**Makes 20 biscuits**

## Ingredients

- 1 1/2 cups (175 g / 6 oz) organic rolled oats
- 1/2 cup (40 g / 1 1/2 oz) organic desiccated or flaked coconut
- 1/2 cup (60 g / 2 1/4 oz) flaked or chopped almonds
- 3 tbsp macadamia nut oil, olive oil or melted butter
- 3 tbsp honey
- 1 tsp vanilla extract
- 1/4 tsp baking soda
- 1 tsp water

## Method

1. Combine oats, coconut and almonds into a food processor.
2. Add oil, honey, baking soda and vanilla.
3. Mix well for about 15 – 30 seconds or until just combined.
4. Add the water and process again. The addition of water will help the cookie mixture stick together if it hasn't done so already.
5. Form into 20 small cookies and place onto a baking sheet lined with baking paper.
6. Flatten down with enough room around each cookie.
7. Bake for 20 – 30 minutes in a low 150°C (300°F) oven or until golden brown.
8. Cool completely before eating and enjoy.
9. Store in an airtight container for 5 days.

*If you don't have a food processor you can throw the dry ingredients into a bowl and mix with your hands until a biscuit dough is formed and it starts to stick together. The more you work the oats, the more they'll stick together.*

