

Honey ANZAC Cookies

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125g unsalted butter
1/4 cup Manawa Honey Honey
pinch sea salt
1 teaspoon vanilla extract
1/2 teaspoon bicarbonate of soda
2 tablespoons boiling water
1 cup rolled oats
3/4 cups desiccated coconut
1 cup plain flour

Method

Preheat oven to 150°C and line baking trays with baking paper.

In a small saucepan over low heat, melt the butter and honey, stirring until the mixture starts to bubble. Add a pinch of salt.

Combine the bicarbonate of soda with boiling water and add to butter mixture and then combine remaining ingredients in a separate bowl.

Pour melted butter mixture and the vanilla into dry ingredients and mix with a wooden spoon to combine well.

Roll 1 teaspoon of mixture into a ball and place on tray. Repeat with remaining mixture, allowing room for spreading.

Bake for 20 minutes or until golden brown.

Allow to cool on trays before transferring to a wire rack.
Store in airtight container.