

# CRANBERRY ANZAC BISCUITS

*Studded with rich crimson-coloured dried cranberries, these Anzac biscuits are simply delicious.*

BISCUITS

MAKES 24 biscuits

PREP TIME: 20 minutes

COOK TIME: 15–18 minutes

TIP To make gluten free, use the gluten-free flour blend on page 18.

- 1 cup flour
- 1 cup well-packed soft brown sugar
- 1 cup coconut (desiccated or thread)
- 1 cup rolled oats
- $\frac{1}{2}$  cup slivered almonds or pumpkin seeds
- $\frac{1}{2}$  cup dried cranberries
- 125 grams butter, diced
- 2 tablespoons golden syrup
- $\frac{1}{2}$  teaspoon baking soda
- 2 tablespoons hot water

Preheat the oven to 180°C (160°C fan bake). Set two racks either side of the centre of the oven. Grease two baking trays or line with baking paper.

In a large bowl, stir together the flour, sugar, coconut, oats, almonds or pumpkin seeds and cranberries, and make a well in the centre.

In a small saucepan, heat the butter and golden syrup together but do not boil. Dissolve the baking soda in the water in a small cup and stir into the butter mixture — it will instantly froth. Pour this mixture immediately into the dry ingredients and mix well.

Place tablespoonfuls of mixture onto the prepared trays, leaving enough room for the biscuits to spread. Using the palm of your hand, flatten the biscuits a little.

Bake in the preheated oven for 15–18 minutes, or until risen a little and golden brown. Cool on the tray for 1 minute or so before transferring to a cake rack to cool completely.

Stored in an airtight container, these will keep for 2–3 weeks.

## VARIATIONS

**Chocolate Anzacs:** Replace the almonds with chocolate chips. When baked, dip half of each biscuit in melted chocolate.

**Otago Anzacs:** Replace the cranberries with chopped dried apricots and use walnuts in place of almonds.