

Anzac Biscuits with a twist

100g rolled oats = 1 Cup

50g Weetabix crushed = 3

90g desiccated coconut = 1 Cup

185g plain flour = 1 Cup

100g caster sugar = $\frac{3}{4}$ Cup

40g soft light brown sugar = 3 $\frac{1}{4}$ tablespoons

100g raisins = 1 Cup

Zest 1 lemon = 1 tablespoon

185g unsalted butter = $\frac{3}{4}$ Cup

60g runny honey = 3 tablespoons

30ml water = 2.5 tablespoons

1 tsp bicarb soda

Preheat oven 170deg. Line 2 large baking trays with baking paper.

Combine the oats, Weetabix, coconut, flour, sugar, raisins and lemon zest in a large bowl.

Heat butter, honey and water in a medium saucepan over low heat until the butter melts. Remove from heat and quickly stir in the bicarb soda for about 15 seconds, until the mixture becomes light and frothy. Pour the mixture into the dry ingredients, mix thoroughly then roll into golf ball sized balls. Spread the balls out on the two trays, spaced about 5cm apart.

Bake for 18-20min until they are golden brown but still slightly soft. Remove from oven and set aside for 5 min on the tray before transferring to a rack to cool completely. They should be crisp on the outside and chewy on the inside.