



ANZAC DAY
2020 AT HOME.
WE REMEMBER.

CHOCCY ANZAC BISCUITS

Recipe by Katherine Sabbath





I firmly believe the best ANZAC biscuits are always home-made. It's the only way to achieve those gloriously buttery and chewy qualities we all love. The comforting combination of baked oats and golden syrup, dipped in bitter dark chocolate and toasted coconut makes this a wonderfully indulgent bickie that is worthy of our local legends. We thank you for what you have sacrificed for our country

Makes 18 biscuits

ANZAC BISCUITS

2 cups (200g) rolled oats
1 cup (80g) shredded coconut
1 cup (160g) plain flour, sifted
3/4 cup (165g) caster sugar
1 pinch salt
150g unsalted butter
1/4 cup (90g) golden syrup
1/2 tsp bicarbonate of soda

TO DECORATE

1 cup (50g) coconut flakes or desiccated coconut
1/2 cup (60g) natural macadamia nuts, roughly crushed
150g good-quality dark chocolate, chopped
1 pinch sea salt flakes

1. Preheat oven to 180°C. Combine the oats, coconut, flour, sugar and a pinch of salt in a large bowl and set aside. Place the butter and golden syrup in a saucepan over medium heat, stirring until butter melts (you can also do this in the microwave using a heat proof bowl). Remove from heat, cool slightly, then add the bicarb soda and 1 tbs water. Stir to combine, then pour over the oat mixture.

- 2.** Using a wooden spoon or rubber spatula, combine butter and oat mixture. Using 2 tbs mixture each, roll into 14 equal-sized balls. Divide between two baking paper-lined baking trays, leaving 3cm between each.
- 3.** Flatten biscuits slightly, then bake for 15 minutes until the top tray is slightly golden. Swap trays and cook for a further 6-8 minutes until all biscuits are golden. Remove from oven and cool completely on a wire rack.
- 4.** Place coconut and crushed macadamia nut pieces on baking tray and bake in the oven at 160°C for 10 minutes or until golden. Set aside to cool completely.
- 5.** To make the topping, melt the chocolate in a heat proof bowl using either the microwave (at 30 second intervals, stirring in between until melted) or double-boiler method.
- 6.** Working one ANZAC biscuit at a time, dip half into melted chocolate and place onto a tray or board lined with non-stick baking paper. Sprinkle with toasted coconut, macadamia nuts, and a tiny amount of salt to finish. Allow chocolate to set (if you can wait that long) and enjoy!

STORAGE

Store the biscuits in an airtight container at room temperature for 5 days, in the fridge for up to 2 weeks or in the freezer for up to 2 months.

DECORATING TIPS

- I like to use 70% - 80% dark chocolate for the topping.
- If you simply can't wait for those tempting chocolate dipped biscuits to set at room temperature, you can speed up the process by placing the decorated biscuits in the fridge for 10-15 minutes.