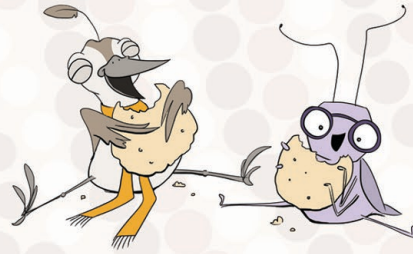


ATLAS AUSTRALIA: EAT

Make Anzac Biscuits!



Ingredients:

- ½ cup (113 grams) butter (1 stick)
- 2 tablespoons (42.5 g) honey
- ½ cup (100 g) granulated sugar
- ¼ cup (50 g) brown sugar
- 1 cup (90 g) rolled oats
- 1 cup (100 g) finely shredded, unsweetened coconut
- 1 cup (128 g) flour
- ¾ tsp (5 g) baking soda
- 2 tablespoons (30 ml) warm water

Makes about 30 cookies

In Australia, these cookies are traditionally made using golden syrup instead of honey.



Step 1

First, preheat the oven to 350°F (175°C). Then put the honey and butter in a big microwave-safe bowl and have an adult help melt it in the microwave.



Step 2

Take the melted mixture out of the microwave and stir in the sugars, oats, coconut, and flour.



Step 3

In a small bowl, mix the baking soda and warm water.



Step 4

Pour the baking soda mixture into the batter and stir to combine.



Step 5

Spread parchment paper on a cookie sheet. Scoop up tablespoons of dough and roll them into balls. Space them evenly on the cookie sheet.



Step 6

Bake for 10-12 minutes, until golden brown.

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