



PREP: 20mins
COOK: 15mins
SERVES: 50

Maple Syrup ANZAC Biscuits Recipe

A delightful twist on classic ANZAC biscuits, these are crisp, buttery and full of oats. The warm, caramelised flavours of pure maple syrup make them so moreish. Just add a cup of tea!

Ingredients

- 1 cup (150g) plain flour
- 1 cup (90g) rolled oats
- 1 cup (75g) shredded coconut
- 1/2 cup (110g) caster sugar
- 125g butter
- 1 tsp Queen Organic Vanilla Extract
- 1/2 cup (125ml/165g) Queen Pure Maple Syrup
- 1 tsp bicarbonate of soda

Method

STEP 1

Preheat oven to 170C (fan forced). Line two baking trays with baking paper. In a large bowl, combine the flour, rolled oats and coconut.

STEP 2

In a small saucepan, heat the sugar, butter, vanilla and maple syrup, stirring, until the sugar has dissolved, butter melted and the mixture starts to bubble. Add the bicarbonate of soda and stir until the mixture froths and then pour it into the bowl with the dry ingredients then mix it all together until the dough forms.

STEP 3

Using a teaspoon of dough at a time, scoop it onto the trays leaving 3cm between each one. Bake the biscuits for 13-15 minutes or until golden. Leave to rest on trays for 5 minutes and then transfer to a wire rack to cool completely. Store in an airtight container

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