



A close relative to the Anzac biscuit, these are firm favourites that can be made dairy free. Simple and delicious.

### **Oat Biscuits**

- 100g Coconut oil (or 100g butter)
- 1 Tablespoon golden syrup
- 1 Cup sugar
- 2 Cups rolled oats
- 1 Cup flour
- 1 Teaspoon baking soda
- 1 teaspoon Koefaga Vanilla Paste Or Extract
- 2 Tablespoons water

Heat the oven to 170°C.

Prepare the baking trays – I use a piece of baking paper.

Use a medium size pot and melt the oil/butter.

Take off the stove and add the golden syrup and vanilla. Stir well.

Dissolve the baking soda in the water.

Add to the pot the sugar, flour and rolled oats, then the baking soda mixture.

Mix well. If the mixture is a bit crumbly, add a little more water to get a mixture that will stay together but not be too sloppy.

I use a soup spoon filled with mixture, overturned and pushed onto the baking tray. Leave a little space for the biscuits to spread. Place in the oven, and after five minutes or so, take out the tray and flatten the biscuits with a fork. This helps the biscuits cook evenly

The total baking time is around 10-15 minutes for golden brown biscuits.

Place the cooked biscuits on a rack to cool and harden. The cooking time can be varied to have either chewy or crunchy biscuits. Store in an airtight container.