

Anzac Biscuits

180 g butter
1 T molasses
1/2 c dried date puree
1 cup old fashioned oats
1 cup desiccated coconut

2 T agave nectar
1/2 t stevia extract
1 t baking soda
1 c flour



Put the butter in a small saucepan add agave nectar, molasses, and stevia. Heat on low until all melted, add baking soda. It will foam a bit, but this is normal and okay! Set aside. Mix dry ingredients in a bowl, add date and either mix with a fork, pastry cutter, fingers, OR throw it all in the food processor and give it a whirl until it's crumbly. Mix wet and dry together. Scoop out by tablespoon full, roll into ball and squash it flat between your palms. Put them on pre-greased trays and bake at 180 c (350 F) for 8-10 minutes or until golden brown.

NOTES: I had only 50 grams of butter, so I used margarine for the rest. I was also nearly out of white flour and only had 1/4 cup (extra bran) and used 3/4 cup barley for the rest. I was also shy on coconut, but had desiccated toasted (I'd used them on marshmallows earlier this year) and so I simply threw in the toasted to make up what I needed. I used the food processor to combine the date puree into my dry ingredients. My biscuits took just under 10 minutes.

