

# Chocolate and Cranberry Anzac Biscuits

## Ingredients

- 1 cup Flour
- 1 cup **Alison's Pantry wholegrain oats**
- 1 cup **Alison's Pantry shredded coconut**
- $\frac{3}{4}$  cup coconut sugar
- $\frac{3}{4}$  cup **Alison's Pantry cranberries**
- $\frac{1}{2}$  cup **Alison's Pantry pumpkin seeds**
- $\frac{1}{4}$  cup **Alison's Pantry sunflower seeds**
- $\frac{1}{2}$  cup **Alison's Pantry chocolate chunks**
- 125 grams butter
- $\frac{1}{2}$  cup maple syrup
- 1 teaspoon baking soda
- 2 tablespoons boiling water

## Method

1. Preheat oven 175C
2. Combine all dry ingredients
3. Melt butter and maple syrup together in a small pot and let cool
4. Dissolve baking soda in water and add to the butter and syrup (it will foam up)
5. Pour the butter mixture into the dry ingredients and mix well
6. Drop mixture in dessert spoon lots onto a lined baking tray, flatten slightly and allow room for the biscuits to spread
7. Bake for 12-15minutes until golden
8. Remove from oven and transfer to a cooling rack after a couple of minutes

