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Adraki Anzac Biscuits

Recipe by: Aussie



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Easy

 Ready in **25 mins**

Photo by: AUSSIEMUM1

Traditional Australian biscuit recipe with coconut and ginger. Originally, these delicious bites were lovingly baked and sent in care packages to soldiers at war.

Ingredients

Serves: **12**

1/2 tablespoon bicarbonate of Soda
2 tablespoons boiling water
1 tablespoon Golden Syrup/ honey
125g butter
250g porridge oats
250g plain Flour
250g soft brown sugar
250g dessicated coconut
2 teaspoons ground ginger (or 1 tsp of freshly minced ginger)

Preparation method

Prep: **10 mins** | Cook: **15 mins**

1. Preheat oven to 180 degrees C. Grease 2 large baking trays.

- 2.** In a small cup. Dissolve bicarbonate of soda in boiling water.
- 3.** Melt butter & honey in saucepan on low heat; add dissolved bicarbonate.
- 4.** Combine dry ingredients in a large bowl, make a well in centre. Pour melted butter mixture into the well, stir to combine. Do not stir too much or mixture may become gluey.
- 5.** Place rounded, slightly flattened spoonfuls on the greased trays.
- 6.** Bake for 10-15 minutes or until golden brown.
- 7.** Cool on a wire rack slightly before serving.

Provided by: Allrecipes

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