

JANZACS

(WHEAT-FREE)

1 cup wholemeal plain spelt flour	}	mix together
1 cup rolled oats		
¾ cup coconut		
½ cup rapadura or soft brown sugar		
125g butter		
2 Tbsp golden syrup		
1 Tbsp water		
1 tsp bicarbonate soda		
75g chocolate chips		
75g roughly chopped ginger		

Melt butter and golden syrup. Add boiling water to bicarb soda – it will fizz up. Combine all ingredients. Stir until combined.

Shape into biscuits and bake at 180°C for approx. 20 minutes.

Recipe by Janet Prentice