



BURNT BUTTER ANZAC BISCUITS

<https://www.mainland.co.nz/recipe/burnt-butter-anzac-biscuits.html>



PREP TIME
15 MINS

COOKING TIME
15 MINS

SERVES
10

We've turned up the flavour on the traditional ANZAC biscuit by incorporating burnt butter. It might sound crazy, but we've simply melted and cooked our Mainland Butter until it's golden brown and filled with nutty aromas. It adds a layer of flavour to these classic biscuits that we think you'll love.

Ingredients

Dry Ingredients

- 135g plain flour
- 55g desiccated coconut
- 110g rolled oats
- 150g soft brown sugar
- 65g white sugar
- pinch of flaky sea salt

Wet Ingredients

- 175g Mainland Unsalted Butter
- 50g golden syrup
- 1 tablespoon water
- $\frac{3}{4}$ teaspoon baking soda

Method

1. Preheat your oven to 160°C bake. Line two baking sheets with non-stick baking paper.
2. Mix all the dry ingredients in a large bowl and set aside.
3. Melt the butter in a saucepan over a medium heat. Then continue to cook it, swirling the pan until the butter starts to foam and turns golden brown. Watch it carefully, so that you don't take it too far. Pour the butter into a separate mixing bowl to cool slightly.
4. Add the golden syrup and water to the cooked butter and mix well.
5. Whisk in the baking soda (it will bubble and foam up).
6. Use a spatula to scrape the wet mixture into the dry ingredients and mix together.
7. Taking two tablespoons of mixture at a time, form an evenly-shaped ball. Place on the baking tray, leaving space for the biscuits to spread when baking.
8. Bake the biscuits for 15 minutes or until golden and crispy.
9. Remove and let them cool before serving.