



SAUNDERS'
MALT EXTRACT

Preparation

15
MINS

Bake Time

12
MINS

Makes

16-18

Difficulty

EASY

MALT ANZAC BISCUITS

A malty twist on a true Aussie classic—this Anzac biscuit recipe swaps golden syrup for Saunders' Malt Extract. The result? That same chewy, golden goodness you love, with an extra layer of flavour in every bite. Simple to make and even better to eat, these biscuits are bound to become a new favourite.

INGREDIENTS

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup desiccated coconut
- $\frac{3}{4}$ cup caster sugar
- 150g unsalted butter
- 4 tablespoons Saunders' Malt Extract
- 1 teaspoon baking soda

METHOD

- 1 Preheat oven to 180°C.
- 2 Line two baking trays with baking paper.
- 3 Mix flour, oats, coconut and sugar in a bowl.
- 4 In a saucepan, melt butter and malt extract over low-to-medium heat and stir until combined. Add baking soda, stir and immediately remove from heat. Pour butter mixture into the flour and mix until just combined.
- 5 Scoop tablespoons of the dough on to the prepared trays. Flatten to about 1cm thick and bake for 12 minutes, or until golden.
- 6 Let the biscuits sit on the trays for 5 minutes before transferring to wire racks to cool. Store in airtight container.

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