

NURSES ARE BETTER TOGETHER COOKIES

ANZAC BISCUITS

Ingredients

- ½ cup unsalted butter melted
- 1 cup light brown sugar packed
- 2 tablespoons honey (golden syrup may be substituted)
- 2 tablespoons maple syrup (golden syrup may be substituted)
- 1 cup all-purpose flour
- 1 cup old-fashioned whole rolled oats not instant or quick cook
- heaping ¾ cup sweetened shredded coconut
- pinch salt optional and to taste
- 2 tablespoons boiling water
- 1 teaspoon baking soda

Instructions

1. In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
2. Add the brown sugar, honey, maple, and stir to combine. (If you prefer drier cookies, reduce honey and maple to 1 tablespoon each)
3. Add the flour, oats, coconut, optional salt, and stir to combine; set aside.
4. In a small microwave-safe bowl, add the water and heat on high power to boil, about 1 minute.
5. Slowly and very carefully add the baking soda to the water. Use caution because it will bubble up vigorously. Stir to dissolve the baking soda.
6. Pour water-baking soda mixture over dough and stir to combine. Dough will look like streusel topping. Fluffy and loose, but when squeezed together, compacts to form a dough.
7. Using a medium 2-inch cookie scoop, form heaping two tablespoon mounds (I made 15). Place mounds on a large plate, flatten mounds about halfway with your palm, cover with plastic wrap, and refrigerate for at least 3 hours, or up to 5 days, before baking. Do not bake with warm dough because

cookies will spread and bake thinner and flatter, and these cookies are already prone to spreading and baking flat.

8. Preheat oven to 350F, line baking sheets with Silpats, or spray with cooking spray. Place mounds on baking sheets, spaced at least 2 inches apart (I bake 8 cookies per sheet).

9. Bake for about 9 minutes, or until edges have set and will be just beginning to brown (the coconut in the dough is prone to burning so watch them) and the tops are just beginning to set, even if undercooked, pale, and glossy in the center. Do not bake longer than 9 to 10 minutes for soft cookies because they firm up as they cool; bake for 10 to 12 minutes if you like firmer, crisper cookies (The cookies shown in the photos were baked with dough that had been chilled overnight, allowed to come to room temp for 10 minutes while oven preheated, and were baked for exactly 9 minutes).

10. Allow cookies to cool on the baking sheet for about 5 minutes before removing and transferring to a rack to finish cooling.

Notes

Storage: Store cookies airtight at room temperature for up to 1 week, or in the freezer for up to 4 months. Alternatively, unbaked cookie dough can be stored airtight in the refrigerator for up to 5 days or in the freezer for up to 4 months.

Submitted by: Christine Fox