

# Australian Native Food Education Kit

## Lemon Myrtle Rainforest Anzacs

*An Aussie classic with a hint of the rainforest – the honey and treacle may be substituted with golden syrup.*

*The tropical glaceed fruits are optional and macadamias can be substituted with other nuts like cashew or Brazil nuts*

1 cup flour ½ cup caster sugar 1/3 cup rolled oats ¼ cup coconut (desiccated) 1/3 cup pineapple glaceed 5mm dice 2 tbsp paw paw glaceed 5mm dice 2 tbsp macadamias - chopped	Preheat your oven to 17- deg C  Combine flour, sugar, rolled oats, coconut, pineapple, paw paw and macadamia. Stir to combine.
½ cup unsalted butter 2 tbsp honey ½ tsp treacle or golden syrup 1 tsp Lemon Myrtle ground  1 tsp bicarb soda 2 tbsp water	Melt together butter and honey. Add treacle and Lemon Myrtle stirring until combined.  Mix bicarb and water and stir to combine. Pour wet mixture to combine with dry mixture. Line a baking tray with silicone baking paper. Place spoonful sized balls on the tray and bake for 15-20 mins .  Cool on a cake rack