

# ANZAC SLICE “sugar free”

## INGREDIENTS

- 1 ½ Cups Rolled Oats
- ½ Cup Wholemeal Self Raising Flour
- ½ Cup Desiccated Coconut
- ¼ Cup Natvia
- 2 Tbsp. Rice Malt Syrup
- ¼ Cup Butter (melted)
- 1 Tsp Bicarbonate Soda
- 2 Tbs Warm Water



## Method

1. Place all the dry ingredients into a bowl and mix to combine.
2. In a small measuring cup place the RMS and butter and mix well. Mix separately the bicarbonate soda and water and add to the RMS mix. Mix to combine
3. Add the wet ingredients to the dry ingredients and mix well.
4. Press into a lined slice tray with the back of a spoon.
5. Bake in a 160 degree Celsius oven for 15 minutes or until evenly golden.

Once out of the oven cut your slices before it cools and then allow cooling on a cooling rack before placing in an air tight container for up to 7 days.

Why not try this recipe as little bites topped with choc chips. I think these would be perfect for when you have to bring a plate to kindy, playgroup or school.