

Homemade Graham Crackers

Ingredients

2 cups (10oz/284g) whole wheat flour
1 cup (6oz/170g) light brown sugar
1 teaspoon cinnamon
1 teaspoon baking soda
3/4 teaspoon salt
7 tablespoons (3 1/2oz/100g) butter, room temperature
3 tablespoons whole milk
1/3 cup (3oz/85g) honey
2 teaspoons vanilla extract



Method

Line 2 large cookie sheets with parchment paper, set aside.

In a large bowl, mix the flour, sugar, cinnamon, baking soda, and salt.

Add the butter to the dry ingredients and rub in with your fingertips until the mixture looks like coarse breadcrumbs. You can also do this in a food processor.

In a separate jug, whisk together the milk, honey, and vanilla.

Add the milk mixture to the flour and mix until a dough forms. The dough will be sticky and soft.

Wrap in plastic and chill for at least 1 hour so it's easy to roll. Like previously mentioned this is a very soft dough, so the longer it chills the better.

On a well-floured surface, roll out the dough to a little more 1/4 inch thick. Note: keep the surface and your rolling pin dusted with flour to prevent the dough from sticking too much.

Using a pizza cutter, cut the dough into 2 x 5-inch rectangles. Using a knife, score the cookies down the center lengthwise, then in half across. Using a fork, prick the Grahams on either side of the scored lines. This will create the classic Graham Cracker cookie pattern. Gently transfer the cookies to the prepared cookie sheet.

Bake the cookies at 350°F (180°C) for roughly 10-12 minutes.