

Graham Crackers

2 c whole wheat flour
1 + baking powder
1/2 c butter
4 T milk

1 c white flour
1.5 + baking soda
3/4 c honey



Sift the dry ingredients together (toss the wheat bits back in!) and mix well; set aside. Cream the butter and honey together. Mix the flour and milk, alternating into the creamed mixture. Place dough in plastic wrap and let chill in fridge for several hours or overnight. When ready to use liberally flour counter top. Roll out dough and cut to desired shape and size. Place on a greased cookie sheet and bake for about 6-8 minutes at 350 (180). I use a square cookie cutter to get mine all the same size and shape.

Notes: Let cool on a cooling rack. Once fully cool they will be crisp, even if soft when they come out of the oven. The thinner the dough, the crisper the cracker.

