

FROM SCRATCH GRAHAM CRACKERS

Items Needed:

- 1 Stick butter room temperature (1/2 cup)
- 1 Cup light brown sugar
- 1 Teaspoon vanilla extract
- 1 Teaspoon baking powder
- 1/2 Teaspoon baking soda
- 1 Teaspoon salt
- 1 Teaspoon cinnamon
- 3 Cups all purpose flour
- 1/2 Cup milk
- 1/4 Cup sugar



Directions:

1. Using your stand mixer with the paddle attachment cream the butter and brown sugar together for 2 minutes.
2. Turn off, add in the vanilla, baking powder, baking soda, cinnamon and salt. Mix on low for 1 minute.
3. While on low slowly add in 1 cup flour and then a bit of milk, add in the next cup of flour and some more milk, repeat until flour and milk have been added alternatively. Dough will be thick.
4. Wrap in plastic wrap and place in the refrigerator for 4 hours or over night.
5. Remove dough from fridge and let rest for 10 minutes. Line a baking sheet with parchment paper and Preheat the oven to 350° F.
6. On a lightly floured surface using your hands press out the dough. Try keeping the edges from cracking.
7. Using a rolling pin flatten out to very thin, about 1/8 inch thickness in a rectangle or square.
8. Using a pizza cutter, cut into desired size. Sprinkle with sugar and pat in lightly. Make sure to work quickly before the dough warms up to much.
9. Carefully place each square onto the parchment paper and bake for 10-12 minutes. Edges will turn slightly brown. Let cool completely. The graham crackers will harden up as they cool down.

