

Featured Recipe

Graham Crackers

Ingredients:

- 1 bag [Jules Gluten Free™ Graham Cracker/Gingersnap Mix](#)
- 3/4 cup butter or shortening (Earth Balance® Shortening or Buttery Sticks)
- 1/4 cup honey or agave nectar (Wholesome Sweeteners®)
- 1 tsp. gluten-free vanilla extract (Nielsen-Massey® Madagascar Bourbon Vanilla)
- 1/2 cup water



Directions:

Cream the shortening, brown sugar (found in a separate packet in the Graham Cracker mix), honey and vanilla until light and fluffy. Stir in the remaining dry ingredients, then slowly stir in the water until incorporated. Scoop dough into a smaller container and cover with aluminum foil or tupperware lid, place in the refrigerator overnight or freezer for 2 hours or until very cold.

Preheat oven to 325° F (static) or 300° F (convection).

Prepare a piece of parchment paper cut to the size of your baking sheet by dusting lightly with Jules Gluten Free™ All Purpose Flour. Coat a rolling pin as well. Scoop half of the dough out onto the paper and roll evenly to the thickness of a graham cracker, then sprinkle with a cinnamon-sugar mixture, if desired. Repeat with other half of dough on another piece of parchment; depending on the thickness of the dough after rolling, there may be additional dough for a third baking sheet.

Place dough-covered parchment paper onto baking sheets and into the preheated oven; bake for 25-30 minutes, or until lightly browned.

Makes plenty of graham crackers for a crust, with extras to freeze for your next crust or to save for munching! Yum!

If making the graham crackers into strips instead of using for a pie crust, dust a pastry mat or clean counter lightly with Jules Gluten Free All Purpose Flour. Coat a rolling pin as well. Scoop half of the dough out onto the mat and roll evenly to the thickness of a graham cracker, then cut with a pastry roller or knife into strips lengthwise, then crosswise to form rectangle-shaped crackers. Prick each cracker with the tines of a fork, then sprinkle with a cinnamon-sugar mixture, if desired.

Lift crackers individually onto parchment-lined baking sheets. Repeat with other half of dough and bake in a preheated oven for 25-30 minutes, or until lightly browned.