

Graham Crackers “Grahamees”



1 package Yumee Yumee Dreamees mix
1/4 cup packed brown sugar
2 1/2 tablespoons butter or margarine, cold
2 tablespoons milk or rice milk
1 1/2 tablespoons honey

In a large bowl, combine Yumee Yumee Dreamees mix and brown sugar. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. In a small bowl, combine milk and honey. Mix well. Add honey mixture to dry ingredients, blend until mixture is moist. Dough will not be overly moist, continue mixing until thoroughly blended. Form into a ball.

Using the [Rolling Mix](#) suggestion, roll dough on a lightly floured surface to 1/4 inch thickness. Cut into 1 1/2 to 2 inch squares, rectangles, circles, or other desired shapes. Prick 2 to 3 times with a fork. Scraps may be rerolled. Place crackers on lightly greased or parchment lined baking sheets.

Bake at 425 degrees for 5 to 6 minutes, or until edges are lightly browned. For smaller shapes, bake 3 to 4 minutes. Remove crackers from baking sheet, and cool on a wire rack.

Cook's Note: Use graham cracker crumbs for pie and cheesecake crusts. Crumbs freeze well. For cinnamon flavored Graham Crackers, add 1 teaspoon ground cinnamon to dry ingredients. Follow recipe directions.